FOOD & WINE

THE WINE ISSUE

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GENIUS MOVE: braising chicken in coconut milk (p. 58).

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On the cover: CJ Jacobson's Coconut-Braised Chicken with Chorizo and Potatoes (p. 58) from "A Top Chef Goes Overboard." Photograph by Con Poulos; food styling by Simon Andrews; style editor: Suzie Myers

CLOCKWISE FROM TOP LEFT: EVA KOLENKO; CON POULOS; JOHN KERNICK; RICK POON; EVA KOLENKO; TARA FISHER

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Delicious hot or cold

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Staff-Favorite Pairing



HERBED LEG OF LAMB WITH OLIVE BUTTER AND ROASTED TOMATOES

with

Côtes du Rhône: 2013 Domaine des Bacchantes (p. 142).

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F&W's Ray Isle and Megan Krigbaum drink wine and beer in front of the TV (and everywhere else). Here, their favorite television pairings.

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Modern Family

The type of wine doesn't matter as long as you uncork it with your teeth, the way Claire Dunphy did in season two.



Top Chef

A bottle from **Au Bon Climat,** judge Tom Colicchio's favorite winery in California—this season's challenges take place in the Golden State.



Monday Night Football

Jets fans, drink **Other Half IPA.** We may not have a good team, but we have some great local breweries.



Empire

Kris Pinot Grigio. If you knock over your glass while flailing your arms like Cookie, you won't stain anything.



House of Cards

A serious American red like **Louis M. Martini Cabernet** is definitely what Claire Underwood drinks when scheming alone at the dining table.



Unbreakable Kimmy Schmidt

Hobo Wine Company's happy Pinot Noir, in honor of Titus Andromedon's hit music video, "Peeno Noir."



Fresh Off the Boat

Moët Champagne, inspired by The Notorious B.I.G.'s "Big Poppa," one of Eddie's favorite hip-hop tunes: "Back of the club, sippin' Moët."

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IT ISN'T EVERY DAY that I get to talk to a genuine rock star like Alecia Moore, the musician also known as Pink. But in June, when I was at the F&W Classic in Aspen, we were able to catch up on everything from her love for Châteauneuf-du-Pape to her semi-vegetarianism (p. 20). Pink is one of the many stars who seem inexorably drawn to the world of wine and food. Drew Barrymore, for instance, was also at the Classic, as an ambassador for Barrymore Wines. Actor Max Thieriot, who appears on TV's *Bates Motel*, goes further: He leaves the set and flies to Sonoma to harvest grapes from his family's vineyard for his own Senses Wines (p. 114). To celebrate this influx of interest, we dedicate this issue to the Left Coast sipping class.



Dana Cowin

Pocket-Size Sommelier

Our 2016 **F&W** *Wine Guide* highlights 500 of the world's best producers. Here's a sample to introduce you to some of our favorites—the superstars and their more under-the-radar counterparts.



Available October 20! *foodandwine.com/books.*

Italy (TUSCANY)

WORLD RENOWNED **Marchesi Antinori**
INSIDER FAVORITE **Badia a Coltibuono** A former abbey, this impressive Chianti Classico estate is now devoted to the secular pursuits of wine and food. Its Sangiovese-based reds stick to a classic style, with firm acidity and bright, fragrant cherry tones.

France (BURGUNDY)

WORLD RENOWNED **Louis Jadot**
INSIDER FAVORITE **Domaine Faiveley** Recently this producer has made major purchases in Gevrey-Chambertin and Chablis and now controls a portfolio of some 350 acres—good news for wine lovers, as recent vintages have been among the best in years.

California (NAPA)

WORLD RENOWNED **Robert Mondavi**
INSIDER FAVORITE **Larkmead Vineyards** One of the few Napa Valley heritage properties to operate continuously since the 19th century, Larkmead today is a top-notch producer of Bordeaux-style reds.

Australia (BAROSSA)

WORLD RENOWNED **Penfolds**
INSIDER FAVORITE **Glaetzer Wines** Ben Glaetzer took over winemaking here in 2004 and has since become a star, most famously for the full-throttle Amon-Ra Shiraz he bottles from very low-yielding, ancient vines (up to 130 years old).

Spain (RIOJA)

WORLD RENOWNED **Marques de Riscal**
INSIDER FAVORITE **Palacios Remondo** The visionary Álvaro Palacios, famed for his Priorat wines, has been back at the head of his family's Rioja Baja property since 2000. He champions wines made from the Garnacha grape.

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FROM TOP: JOHN KERNICK; ULF SVANE

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or higher. If premium fuel is not used, performance will decrease. 3. Performance figures are for comparison only and were obtained with prototype vehicles by professional drivers using special comparison of 255 horsepower for the 2016 Lexus IS 300 AWD vs. 204 horsepower for the 2015 Lexus IS 250 AWD. ©2015 Lexus.







POP STAR

Whether championing a maverick French winemaker or feeding clams to her daughter, **Pink** likes to break the rules.

"AHA!" WINE

Châteauneuf-du-Pape was the one that did it for me. I sent a bottle to my mom in Pennsylvania. She took a sip, called me and said, "It tastes like the stuff I get at the grocery store!" I was like, "Send it back, you ingrate!" God love her.

WINE HERO

I love everything Lalou Bize-Leroy [of Burgundy's biodynamic Domaine Leroy] stands for. She's a badass. If I had another daughter, I'd name her Lalou.

RECIPE-FOCUSED RETREATS

I take cooking classes for vacation. Last summer I went to Les Prés d'Eugénie, Michel Guérard's place in France, for five days. We made croissants and coq au vin. They have an incredible wine list.

HER LOVE OF "SQUEAKY" CHEESE

I'm obsessed with halloumi. I grill it for salads with truffle oil and dandelion greens—the more exotic the greens, the better. I don't care if people think halloumi's squeaky; they're wrong.

UNCONVENTIONAL KID FOOD

My daughter went through a clam phase. She loved them because the shells are like Pac-Man!

POWERING PERFORMANCES

I eat a lot [on tour], because I work out four and a half hours a day: a two-hour show, plus yoga, cardio and a rig check with the flying apparatuses. But here's the issue: I don't change my eating when I get home. So everyone always asks me, "What are you going to do after?" And I say, "Get really fat and happy."

SEMI-VEGETARIANISM

I haven't eaten anything four-legged or cute since I was 15. I had also stopped eating chicken, but when my daughter, Willow, was in my belly, she just demanded chicken wings and fingers.

BEING A FAST-FOOD QUEEN

It was important to my family that I make my own money. I was a drive-through girl at McDonald's. I had a Janet Jackson microphone—I had power. –INTERVIEW BY DANA COWIN

FROM LEFT: FRANK TOPHOVEN/LAIF/REDUX; ANDREW MACPHERSON/CPI SYNDICATION; ANDREW THOMAS LEE

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10 Objects of Our Obsession

1. HANDMADE PLATE
Sarah Cihat handcrafts this plate in her Nashville studio, making the cobalt stripes from colored clay instead of using paint. *From $62; sarahcihat.com.* —Christine Quinlan

2. PORCELAIN CUP
Imported from Studio Arhoj in Copenhagen, the mini Sip Cup is perfect for my matcha. *$26; huset-shop.com.* —Suzie Myers

3. SCIENCE NOTES
The Food Lab by J. Kenji López-Alt has made me a smarter cook. Now I know why the extra-sharp cheddar in my mac and cheese gets gritty, and how to prevent it. *$50.* —Tina Ujlaki

4. HEALING BALM
This vanilla-scented salve, developed for the Swedish army, soothes my hands after endless dishwashing. *$8; bestmadeco.com.* —M. Elizabeth Sheldon

5. FRENCH PRESS
This press is ceramic, which is great for retaining heat. And the design is so chic! *$165; spartan-shop.com.* —SM

6. COLD BREW
As a chronic oversleeper, I rely on Wandering Bear's coffee to get me out the door fast. *From $30 for 96 oz.; wanderingbearcoffee.com.* —Julia Heffelfinger

7. LAMB CHARCUTERIE
I'm not the only one obsessed with the dry-cured sliced lamb from Edwards Ham in Virginia; chefs David Chang and Sean Brock are fans, too. *From $55 for 4 oz.; edwardsvaham.com.* —JH

8. CHOCOLATE CANDY
Ocho's Fair Trade bars have a thin chocolate shell that snaps when you bite it, which I love, and gooey fillings like peanut butter and caramel. *From $2; ochocandy.com.* —Kate Heddings

9. MUSTARD CAVIAR
Taste Elevated's Sweet-n-Spicy Mustard Seeds have been replacing the Dijon on my hot dogs. The little pearls have tons of flavor and a crunchy pop. *$6.50 for 8 oz.; tasteelevated shop.com.* —TU













10. BURGUNDY HOTEL
The owners of Château de la Resle turned this manor house into a high-design hotel with touches of Dutch style. A shop sells everything from egg cups to dressers.
DOUBLES FROM $248; CHATEAUDELARESLE.COM. —MES

1: AARON JOSEPH; 2: STUDIO ARHOJ; 4: BEST MADE CO.; 5: YIELD; 6: JEAN SCHWARZWALDER; 10: YVAN MOREAU


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TREND SPOTTING

SPECIAL EDITION — COCKTAIL TRENDS

[MIXOLOGY SCHOOL]

SPICED COCKTAILS

Cardamom and aquavit, paprika and tequila, ginger and Scotch: Mixologists looking to add intrigue to their drinks have been pairing spirits with spices. At New York City's spice-centric bar Mace, cocktail creator Nico de Soto makes his own cinnamon tinctures and cumin syrups. "I travel quite a lot, and the food I encounter inspires my drinks," he says. "Spices link the world." *649 E. 9th St.; macenewyork.com.*

PRODUCED BY **CHELSEA MORSE**

Spice spritz
The namesake drink at New York City's Mace gets a mace-tincture mist.

SCOTT GORDON BLEICHER





JUICED DRINKS

As mixologists move from sweet flavors toward more herbal ones, vegetable juices are driving the most exciting drinks. At Loló in San Francisco, barman David Gallardo raids the kitchen for ingredients to use in savory cocktails like 2 Birds 1 Stone (above), his Mexican-inflected take on the Bloody Mary, made with carrot juice, kaffir lime, celery and mezcal. "It's got buzz, salt and spiciness," he says. *lolosf.com*.

Somms at Sea

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Touch of Bronze



Normann Copenhagen wine tools, from $37 each; gretelhome.com.

CLOCKWISE FROM TOP LEFT: AUBRIE PICK; WES ROWE PHOTOGRAPHY; NORMANN COPENHAGEN (6); GREGG SEGAL



FAST TRACK

WHEN ALEX DAY (FAR LEFT) AND DAVID KAPLAN founded Death & Co. in New York City in 2007, they helped usher in the era of the speakeasy-style bar. Now, with new partner Devon Tarby, they're rethinking the bar paradigm yet again, this time in L.A. One new project is The Walker Inn—not actually an inn but a bar hidden behind another bar at the Hotel Normandie in Koreatown. The omakase-style drinks menu changes its theme every few months; recently, in honor of the Pacific Coast Highway, cocktails included the In-N-Out, a milkshake with house-infused cacao-nib liqueur. *thewalkerinnla.com.* –M. ELIZABETH SHELDON

John Walker & Sons | THE ICONIC BLEND

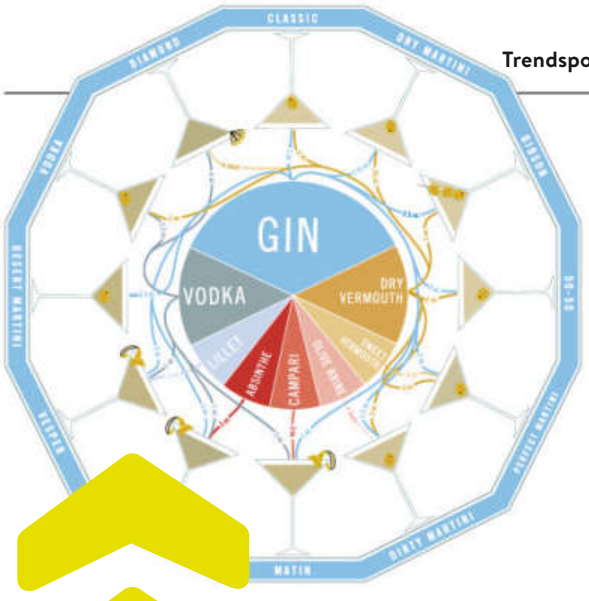
DOES A DISCOVERY LEAD TO JOY?

KEEP WALKING

JOHNNIE WALKER.



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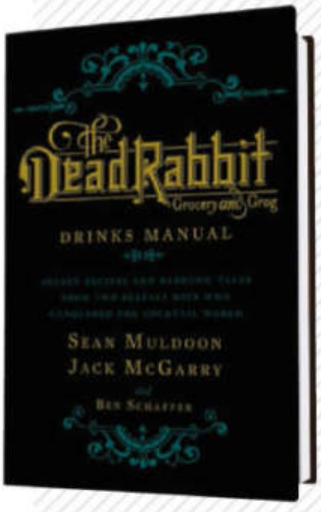


A GRAPHIC MARTINI

The design geniuses at Pop Chart Lab are on a mission to "sift, cull and arrange massive amounts of cultural data." They tackle the martini (and all manner of other cocktails) in *A Visual Guide to Drink*, their forthcoming book. *popchartlab.com.*

COCKTAIL QUIZ

Mixologists Jack McGarry and Sean Muldoon, authors of the new book *The Dead Rabbit Drinks Manual*, base the drinks at Manhattan's The Dead Rabbit on historic recipes. Here, a test for aspiring cocktail know-it-alls.



1. ***In 19th-century England, the word* sherbet *referred to:***
A. A rich, flavored syrup
B. A frozen fruit dessert made with milk or cream
C. A well-dressed gentleman
D. A gin cocktail made with fresh lime juice

2. ***Both a Daisy and a Fix are historical predecessors of what cocktail?***
A. Martini
B. Whiskey sour
C. Old-fashioned
D. Negroni

3. ***A punch traditionally consists of five elements. Which of these ingredients is not one of them?***
A. Citrus
B. Spice
C. Mint
D. Water
E. Liquor

4. ***The word* julep *comes from the Persian word* gulab, *which refers to what?***
A. Mint
B. Whiskey
C. Rosewater
D. Crushed ice

5. ***What is the common name for the South American grape brandy often used in sours?***
A. Cachaça
B. Pisco
C. Schnapps
D. Cognac

Answers: 1: A; 2: B; 3: C; 4: C; 5: B

5 PRO MOVES TO UP YOUR COCKTAIL GAME

Hidden within the back pages of *The Nomad Cookbook* is *The Nomad Cocktail Book*. It's a modern reference guide and compendium of nearly 200 of the acclaimed bar's most innovative drinks. Leo Robitschek, The Nomad's self-taught cocktail guru, shares five pieces of wisdom that any home mixologist should know.

1 Squeeze a lemon rind over a flame. It's not just for theatrics–flaming a twist caramelizes the citrus oils to contribute to the drink's flavor and aroma, but it only works if done over the glass.

2 Dry off mallet-crushed ice to avoid diluting a drink. The best way to remove excess moisture: Pat the ice with a paper towel or give it a few quick rotations in a salad spinner.

3 Press herbs gently, instead of muddling them, to keep the flavors bright. Grinding herbs with a muddler or pestle can release tannins and other bitter flavors that can ruin a drink.

4 After measuring honey or any type of viscous syrup into a drink, don't wash the jigger: Use it to measure other ingredients to ensure that you rinse all the sweetener out of the jigger and into the glass.

5 Mix ingredients in order of least to most volume. Start with bitters and sugar and work up to juices and liquors. That way, the risk is lower if you make a mistake and have to discard the mixture.

FROM LEFT: POP CHART LAB; BRENT HERRIG PHOTOGRAPHY

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THE SECRET TO A RICHER RUM

Tiki revivalist Paul McGee of Chicago's Lost Lake spices and fat-washes rum to mix into his Mystery Gardenia cocktail.



Spiced Buttery Rum

Total: 20 min plus 24 hr freezing
Makes about 750 ml

Crush 10 **allspice berries** and eight 3-inch **cinnamon sticks** and toast lightly in a skillet over moderately low heat for about 5 minutes. Add 1 stick **unsalted butter** and 1 split and scraped **vanilla bean** and stir until the butter melts. Pour the butter into a jar and add one 750-ml bottle of **light rum**. Freeze for 24 hours. Skim off the butter. Strain the rum through cheesecloth.

[WINE BARS]

Best Wines to Order by the Glass

Excellent new wine bars specializing in rare vintages and wine education are pouring superb by-the-glass choices. Here, some favorites.



LAURA MANIEC, CORKBUZZ, CHARLOTTE, NC: Clos Cibonne Tibouren 2013. "It's more complex and intense than most rosés." *$16; 4905 Ashley Park Ln.; charlotte.corkbuzz.com.*



KATHRYN COKER, ESTERS, SANTA MONICA, CA: 2012 Pierre Morey Bourgogne Aligote. "This white Burgundy's racing acidity is amazing with our country ham and okra." *$14; 1314 7th St.; esterswineshop.com.*



MATTHEW KANER, AUGUSTINE, SHERMAN OAKS, CA: 1959 Château Mouton Rothschild Pauillac. "A stunning red Bordeaux. It's still fruity, it's still inky, and the tannic structure is still there." *$250; 13456 Ventura Blvd.; augustinewinebar.com.*



JILL ROBERTS, THE HAWTHORN, HELENA, MT: 2013 Chateau Moncontour Jovly Vouvray. "It's a touch off-dry and lures many folks out of their comfort zones—Chardonnay drinkers as well as lovers of sweet wine." *$10; 46 N. Last Chance Gulch; thehawthornwine.com.*

Country Ham with Okra and Cheddar

Total **15 min;** Serves **4**

- **8 oz. dry-cured smoked country ham, such as Benton's or Edwards, very thinly sliced**
- **8 small okra, thinly sliced lengthwise**
- **4 scallions, thinly sliced**
- **¼ cup extra-virgin olive oil**
- **1 Tbsp. fresh lemon juice**
- **One ¼-lb. piece of best-quality cheddar, such as Cabot clothbound**

Arrange the sliced ham on plates and top with the sliced okra and scallions. Drizzle evenly with the olive oil and lemon juice. Shave the cheddar on top; you probably won't need to use the whole piece. *—Jeremy Fox*

SUPER SOMMS

Starting next month, the Esquire Network TV series **Uncorked** follows six wine pros training for The Court of Master Sommeliers' exam. Test director Shayn Bjornholm shows what it takes to earn the wine world's most prestigious title. (The numbers below are averages.)

OF CANDIDATES WHO TAKE THE EXAM EACH YEAR:
200

OF CANDIDATES WHO PASS EACH YEAR:
10

OF HOURS EACH CANDIDATE SPENDS TRAINING WITH MENTORS:
150

OF HOURS EACH CANDIDATE STUDIES:
10,000

OF WINES TASTED BY EACH CANDIDATE:
20,000

OF MASTER SOMMELIERS IN THE WORLD:
229

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TOP: CLAYTON HAUCK; WINE BARS, CLOCKWISE FROM TOP LEFT: DOUG YOUNG; EMILY HART ROTH; LYNN DONALDSON; SIDNEY BENSIMON

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*Based on consumer evaluation at 12 weeks of use

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OPPABLE

18 New Reasons to Love Napa Valley

THE LATEST WINEMAKER HANGOUTS, GORGEOUS RESORT RENOVATIONS AND MORE.

BY **MEGAN KRIGBAUM**



At Cadet, Colleen Fleming (far left) and Aubrey Bailey serve local salumi with wines from around the world.

RESTAURANTS

Cadet

Aubrey Bailey and Colleen Fleming's year-old wine bar has become a winemaker hangout serving bottlings from around the world–a novelty in Napa–not to mention a great beer list. Each Wednesday, Bailey and Fleming pick a winemaker or brewer to work with them behind the bar. And anyone who buys a bottle of wine gets to choose a record to play from a stack of vinyl. "Out of a couple hundred albums, people always pick the same two: Dr. Dre's *The Chronic* and The Notorious B.I.G.'s *Greatest Hits*," says Fleming. "We have to hide them on busy nights." *930 Franklin St., Napa; cadetbeerandwinebar.com.*

Atlas Social

Michael and Christina Gyetvan, the owners of Napa's Azzurro Pizzeria and Norman Rose Tavern, added this restaurant to their empire this year. They covered an entire wall with a Google map of the Napa Valley and filled the space with big tables for groups to convene over bottles of Napa greats like Turley Zinfandel and Etude Pinot. In the same communal vein, chef Nick Ritchie's menu consists of shareable plates like pork belly tacos al pastor (a family recipe from sous-chef Roberto Blanco Ortiz), ricotta dumplings and gingery crab toasts. *1124 First St., Napa; atlassocialnapa.com.*

Heritage Eats

Cofounders Ben Koenig and Jason Kupper work with 12 local farms to source heritage-breed chicken, pork and beef for their new, sustainability-minded fast-casual spot. The menu is a mash-up that reflects their extensive global travel, with sandwiches like grilled lemongrass banh mi on Dutch Crunch rolls and Jamaican jerk chicken bao. As any Napa sandwich shop should, Heritage Eats stocks half-bottles from small California wineries like Leo Steen and Lang & Reed. *3824 Bel Aire Plaza, Napa; heritageeats.com.*

Evangeline

At this new bistro owned by the nearby Solage hotel, nearly three-quarters of the tables are outside, making it an excellent pit stop during a tasting-room tour. Have one of the California wines on tap, like Qupé Central Coast Syrah or Round Pond Sauvignon Blanc, with chef Gustavo Rios's French- and Creole-inspired dishes. One notable example: his Croque Marin, made with peppery-sweet "millionaire's" bacon rather than ham. *1226 Washington St., Calistoga; evangelinenapa.com.*

EVA KOLENKO (4)

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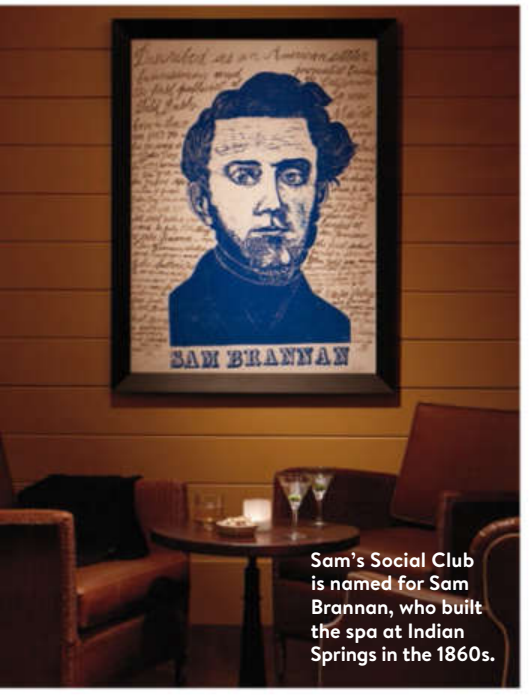


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Sam's Social Club is named for Sam Brannan, who built the spa at Indian Springs in the 1860s.

Pro Tip **At Ninebark restaurant, chef Matthew Lightner gives his burgers great texture by combining dry-aged beef with rich bone marrow and juicy beef tendon.**

HOTELS

Auberge du Soleil
Some of the dreamiest vineyard views in Napa are from this 30-year-old resort, which has been working with designer Suzanne Tucker to give its 50 Provençal-style suites a modern-Cali vibe with skylights and steel doors leading to terra-cotta decks. Guests can set aside time with sommelier Kris Margerum for classes on how to build a wine cellar. *Rooms from $850; 180 Rutherford Hill Rd., Rutherford; aubergedusoleil.com.*

Indian Springs
Since the early 1900s, this has been a Calistoga destination for mud baths and mineral pool soaks. With its recent massive multimillion-dollar renovation, people are now sticking around for Indian Springs' chic Mission-style rooms and first-ever restaurant, Sam's Social Club. The outdoor terrace at Sam's, surrounded by oak and olive trees and lit with twinkle lights, is a calm place to end a day of tastings with wines from the Valley and chef Kory Stewart's menu of California comfort food, like shaved brussels sprout salad with hazelnuts and steak frites. *Rooms from $350; 1712 Lincoln Ave., Calistoga; indianspringscalistoga.com.*

La Taberna
Mick Salyer's new San Sebastián–style pintxos bar (a Basque take on a tapas bar) is just down the block from his ZuZu, a Napa fixture for the past 13 years. The tiled bar is stocked with dozens of Spanish wines and a menu that changes daily. Almost always on offer: crisped suckling pig and little tuna and piparra (Basque pepper) bocadillo sandwiches. *815 Main St., Napa; latabernanapa.com.*

Torc
Sean and Cynthia O'Toole split duties at this rustic restaurant. Sean runs the kitchen, making hyper-seasonal dishes like porchetta with porcini and roasted chicken for two, the accoutrements for which change at least six times a year, depending on what's at the farmers' market. Cynthia manages the Napa-heavy wine list, with an impressive selection of older Cabs, many from the mid-'90s. *1140 Main St., Napa; torcnapa.com.*

Ninebark
TOO NEW TO REVIEW

Design firm AvroKo has put F&W Best New Chef 2010 Matthew Lightner in charge of its new California projects. So far, he's reinvented this three-story Napa restaurant, with a casual pub and killer griddled burgers on the ground floor and a menu of market-driven dishes and skewers from the wood-fired oven on the second floor. Up on the roof, customers can try mixologist Eben Freeman's cocktails with housemade charcuterie or a steak for two. *813 Main St., Napa; ninebark-napa.com.*


The recent renovations at Auberge du Soleil give guests stunning vineyard views.

FROM TOP: INDIAN SPRINGS RESORT AND SPA; AUBERGE DU SOLEIL

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Pro Tip **At Robert Sinskey vineyards, visitors can try Maria Helm Sinskey's pizzas in the Live Fire Hall.**

Harvest Inn by Charlie Palmer

Last May, renowned chef and hotelier Charlie Palmer opened his third California hotel in a 40-year-old manor-style St. Helena inn. Palmer is revamping the 74 rooms (most of which have fireplaces), adding four new loft suites. Obviously, food and wine are of great importance to Palmer, so he's put chef Levi Mezick in charge of a new restaurant, Harvest Table. Mezick pulls most of his produce from five gardens, which are overseen by staff horticulturist Laura McNiff. Look for ultrafresh Lolla Rossa salads, Satsuma tangerines and tomatillos. *Rooms from $415; One Main St., St. Helena; harvestinn.com.*

Solage Calistoga

Much of the $2.3 million spent to renovate this spectacular resort was put toward giving guests more outdoor experiences. In the new chef's atrium, a terrace dining room at restaurant Solbar, 10 guests can sit for a health-focused five-course tasting menu from chef Brandon Sharp. And the already incredible spa was expanded by 2,500 square feet and given a whole new lineup of treatments, including herbal baths using lavender and rosemary from the spa garden and starlight floating meditation in the mineral pool. *Rooms from $580; 755 Silverado Trail N., Calistoga; solagecalistoga.com.*

Senza

The former US ambassador to Austria and current Napa winery owner Kathryn Hall just transformed La Residence hotel into Senza, adding an enormous contemporary art collection, a sculpture garden with works from artists like Dennis Oppenheim and 18 suites with private outdoor spaces. The Senza spa offers fun winey treatments like Chardonnay facials and foot-and-hand massages with corks. *Rooms from $350; 4066 Howard Ln., Napa; senzahotel.com.*

TASTING ROOMS

Joseph Phelps

After more than 40 years of making iconic Napa Cabernets, the well-worn Joseph Phelps winery was ready for a big update. The new space is extraordinary, with giant windows looking out onto the vineyards and several different types of tastings, including an exploration of the winery's single-vineyard bottlings and vintage tastings in the library. *By appointment only; 200 Taplin Rd., St. Helena; josephphelps.com.*

Starmont Winery and Vineyards

In July, this Pinot Noir– and Chardonnay-focused winery opened an impressive new tasting room in a modern barn building. The surrounding vineyard property, called Stanly Ranch, was one of the first planted in Napa in the 1800s and has been a source for many of the best wines made in Carneros. Visitors can take a walking tour through the historic vineyards, culminating in a tasting of wines from the ranch. *1451 Stanly Lane, Napa; starmontwinery.com.*

Robert Sinskey

For the past three years, Maria Helm Sinskey, an F&W Best New Chef 1996, has been plotting out her dream winery kitchen. Now she has a rotisserie grill for whole lambs, an incredible wood-fired oven and a great room called the Live Fire Hall lined with bottles of old vintages. Visitors can sit at a marble counter by the oven to sample Maria's pizzas and local charcuterie and cheeses alongside the new Commander Zinskey Zinfandel. *By appointment only; 6320 Silverado Trail, Napa; robertsinskey.com.*

Mending Wall Winery

This new St. Helena winery is a collaboration between famed winemaker Thomas Rivers Brown and Howell Mountain's Outpost and Pritchard Hill's Pulido-Walker wineries. Sourcing fruit from across the Valley enables the group to make the best wines they can at the best prices. Their exemplary cassis-scented 2012 Cabernet costs $85—a steal by Napa standards. Guided vineyard walks depart from the sun-flooded tasting room, which has a vintage vibe with Edison lightbulbs and steel chairs. *By appointment only; 3730 Silverado Trail N., St. Helena; mendingwall.com.*

ROBERT SINSKEY (2)



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The Winemaker Chefs

AT THIS OREGON RESTAURANT TAKEOVER, THREE TALENTED WINEMAKERS NOT ONLY POUR THEIR BEST BOTTLES, THEY ALSO COOK ALL THE FOOD, SERVE IT AND BUS THE TABLES.

BY **RAY ISLE**
PHOTOGRAPHS BY **EVA KOLENKO**

FOOD AND PROP STYLIST: VIVIAN LUI

IT'S A RARE DAY when a gang of winemakers comes into a restaurant, boots the chef out and cooks a five-course meal for 30 people. But maybe, winemaker Maggie Harrison says, that's how a wine dinner ought to be.

Having been to innumerable wine dinners, I can testify that many are less than exciting. The winemaker stands or sits at the head of the table and gives some details about the bottle that's just been poured: It spent 10 months in new oak, came from thus-and-such vineyard, is named after the winemaker's daughter/wife/grandmother/whatever. Next course, next wine. It can be informative, definitely, but not exactly spellbinding.

Brad Grimes (left), Nate Ready and Maggie Harrison take a wine break while prepping dinner for 30 guests.

IN THE TIME IT TAKES TO READ THIS AD, WE'VE MADE LITTLE TO NO PROGRESS.

WE START BY SLOW-ROASTING THE FINEST WEBER BLUE AGAVE FOR MORE THAN THREE DAYS AND THEN SLOWLY CRUSH IT WITH A TWO-TON STONE WHEEL. THE RESULT IS AN EARTHY, COMPLEX TASTE THAT'S MORE THAN WORTH THE WAIT.



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Harrison, who co-owns Oregon's Antica Terra winery, has never liked that model. Why not instead host a dinner where each dish is specifically tailored to go with the wine; where the winemakers actually pour their own wines; where, in fact, winemakers also cook all the food, serve it and truly interact with each and every customer in the place?

"Tinny indie rock from a cell phone was the soundtrack for hours of kitchen prep work."

Pipe dream perhaps, but the opportunity came one night when she was sitting at the bar of Portland's Davenport restaurant. Chef Kevin Gibson, a good friend, mentioned to her that he was going away for a few days and asked if she wanted to take over the restaurant while he was gone. "He was not being *at all* serious," Harrison told me. "But I took him up on it."

Let that serve as a warning to chefs: Be careful about those late-night offers. By midmorning the next day, Harrison had enlisted Nate Ready (who has worked with her at Antica Terra and makes his own wine under the Hiyu label) as well as her friend Brad Grimes, the winemaker at Napa Valley's Abreu Vineyards. The plan: Stage a restaurant takeover. Harrison, Ready and Grimes would be the chefs, sous-chefs, servers, sommeliers and busboys all rolled into one.

It's a groundbreaking idea, and, if Harrison was right, it would result in a more meaningful experience for the diners. But, as Grimes says, "Once we thought about it, the consensus was that it was going to be a complete and utter disaster."

Those doubts were groundless, though, as two of the three winemakers have serious restaurant chops. Grimes, the architect of some of Napa's most sought-after Cabernets (and priciest: Abreu's Thorevilos Cabernet runs over $500

continued on p. 48

Grilled Escarole Toasts with Trout Roe

Total **45 min;** Serves **6**

Trout roe is smaller, milder and less salty than salmon roe. It's fantastic on these crisp toasts and a natural with Champagne, like Roederer's Brut Premier.

Two 10- to 12-oz. heads of escarole

Extra-virgin olive oil

1 Tbsp. chopped thyme

2 garlic cloves, minced

Kosher salt and pepper

Eighteen ½-inch-thick baguette slices cut on a wide diagonal

Crème fraîche and trout roe, for serving

1. Light a grill. Fill a large bowl with cold water. Holding the escarole by the root end, dip the heads in the water to release any dirt between the leaves. Shake off the excess water.

2. In a small bowl, whisk ½ cup of olive oil with the thyme and garlic. Brush the escarole with garlic oil and season with salt and pepper. Grill over moderate heat until charred outside and tender within, about 20 minutes; brush a few times with garlic oil during grilling. Transfer to a work surface and let cool, then coarsely chop.

3. Brush the baguette slices with olive oil and season with salt and pepper. Grill until lightly charred on both sides, about 2 minutes.

4. In a large bowl, toss the escarole with any remaining garlic oil; season with salt and pepper. Top the toasts with the escarole, crème fraîche and trout roe and serve. —*Maggie Harrison*





PLATES AND GLASSES FROM CANOE



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Grimes created this gnocchi to go with Harrison's Chardonnay, but during prep the winemakers discovered that the dish is equally good with Pinot Noir.









Potato Gnocchi with Wild Mushroom Ragù and Hazelnuts

Active **1 hr;** Total **2 hr 15 min**
Serves **6 as a first course or 4 as a main course**

Harrison harvested the wild mushrooms for this hearty ragù and made the wine that went with it—her 2013 Antica Terra Aurata Chardonnay.

GNOCCHI

- **Four ½-lb. baking potatoes, pierced all over with a fork**
- **2 large eggs, beaten**
- **1½ tsp. kosher salt**
- **¾ cup plus 2 Tbsp. all-purpose flour, plus more for dusting**

RAGÙ

- **4 Tbsp. unsalted butter, softened**
- **2½ Tbsp. finely chopped mixed herbs, such as parsley, chives, tarragon, thyme and chervil**
- **Kosher salt and pepper**
- **¼ cup extra-virgin olive oil**
- **1 small fennel bulb, cored and thinly sliced, fronds chopped and reserved for garnish**
- **2 shallots, thinly sliced**
- **1 lb. mixed mushrooms, such as oyster, cremini and stemmed shiitake, cut into 1-inch pieces**
- **⅓ cup dry white wine**
- **½ cup chicken stock or low-sodium broth**
- **Finely chopped skinned toasted hazelnuts and shredded pecorino cheese, for serving**

1. Make the gnocchi Preheat the oven to 400°. Bake the potatoes directly on the oven rack for about 1 hour or until tender. Transfer to a work surface and let cool slightly. Halve the potatoes lengthwise. Scoop the flesh into a ricer and rice the potatoes. Spread the riced potatoes on a work surface and let cool completely. Discard the skins.

2. On the work surface, gather the riced potatoes into a loose mound and make a well in the center. Add the eggs and salt to the well. Sift the flour on top and, using a bench scraper, mix everything together until a dough forms. Knead gently until smooth; the dough will be slightly sticky.

3. Line a baking sheet with wax paper and dust with flour. On a floured work surface, cut the dough into 8 pieces and roll each piece into a ¾-inch-thick rope. Cut each rope into 1-inch lengths. Roll the gnocchi against the tines of a fork or a gnocchi paddle to make ridges; transfer to the prepared baking sheet.

4. Make the ragù In a small bowl, blend the butter with the mixed herbs. Season the herb butter with salt and pepper.

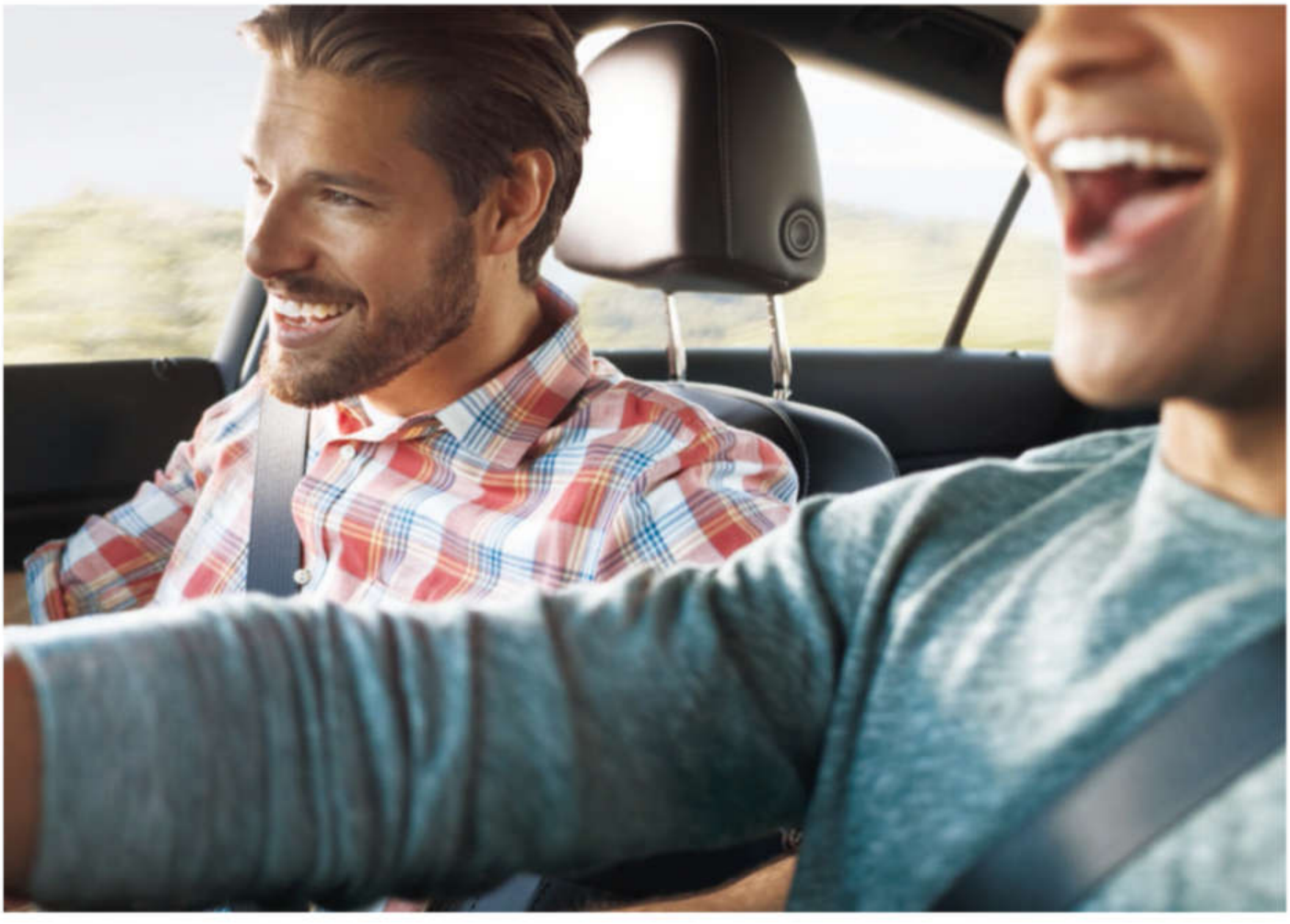
5. In a very large skillet, heat the olive oil. Add the sliced fennel and shallots and cook over moderately high heat, stirring, until just starting to soften, 3 to 5 minutes. Add the mushrooms and season with salt and pepper. Cook over high heat, stirring occasionally, until the mushrooms are browned and tender, about 10 minutes. Add the wine and cook, stirring, until absorbed, about 2 minutes. Add the chicken stock and cook over moderate heat, stirring, until the mushrooms are coated in a light sauce, 3 to 5 minutes. Remove from the heat and stir in the herb butter. Season the ragù with salt and pepper; keep warm.

6. In a large saucepan of salted simmering water, working in 2 batches, cook the gnocchi until they rise to the surface, then simmer until cooked through, 1 to 2 minutes longer. Using a slotted spoon, transfer to shallow bowls or a platter.

7. Spoon the ragù over the gnocchi and top with chopped hazelnuts, shredded pecorino and fennel fronds. Serve right away. —*Brad Grimes*

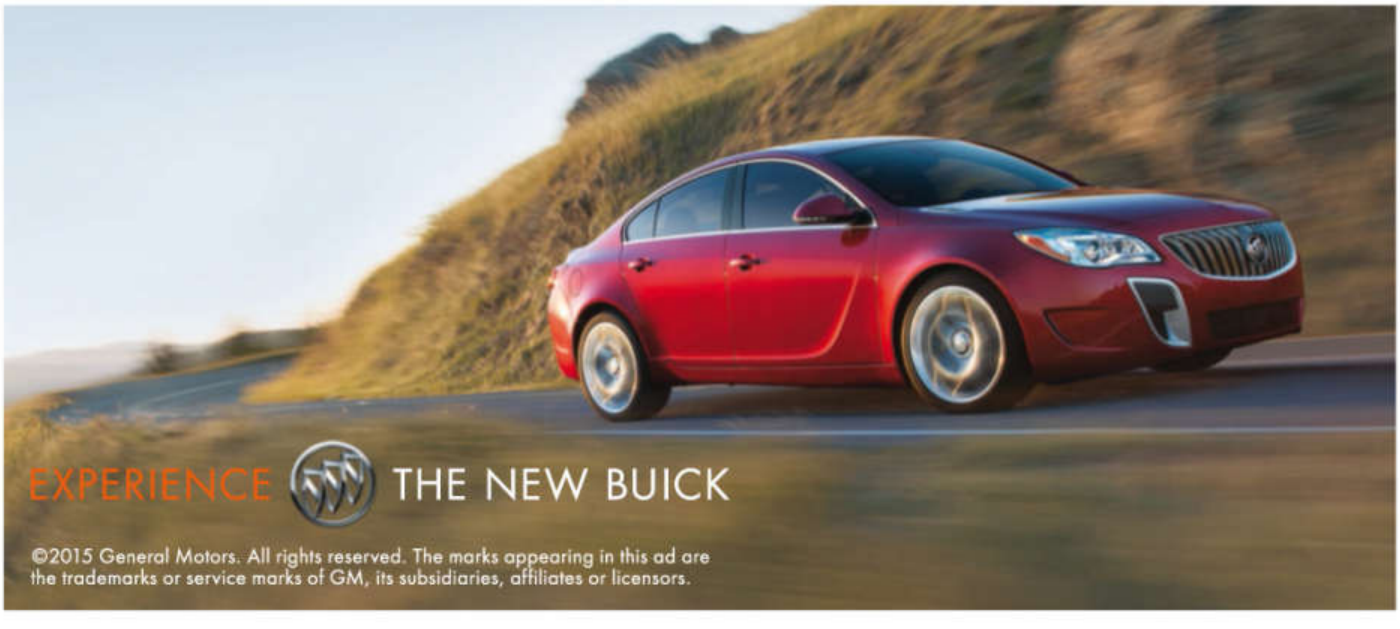
MAKE AHEAD The uncooked gnocchi can be frozen on a baking sheet, then transferred to a sturdy plastic bag and frozen for up to 1 month. Boil from frozen.

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continued from p. 44

a bottle), has a culinary degree and worked as a chef in Seattle for several years. Ready is a Master Sommelier as well as a winemaker. And Harrison? "I was a waitress," she says. But asked if the other two let her help cook, she retorts, "They don't get to *let* me do anything. I'm the boss!"

On the day of the dinner, the winemakers met at Davenport at 2 p.m. Tinny indie rock from Grimes's cell phone provided the soundtrack for several hours of mushroom cleaning, nut-skin removing, tuna filleting and other tasks, along with plenty of Antica Terra Pinot (and cold Champagne from the restaurant's cellar).

The dinner itself worked exactly as Harrison had hoped it would. Because the winemakers were also the restaurant staff, all that stiffness of standing at the end of the table and dispensing facts about the wine was dispelled. Instead they could chat about both the wines and the food–mentioning, for instance, that Harrison had harvested the wild mushrooms for the gnocchi that went with her Chardonnay, or that Grimes had used juniper for the roast pork because it complemented the foresty aromatics of the Abreu Howell Mountain Cabernet. Rather than a presentation, it was more like an ongoing conversation between the guests and the winemakers. "The whole event was intensely personal," Harrison says. "You could see this natural progression from one wine to the next, from one course to the next. And there weren't any disasters, even minor ones."

"Except for the tuna," Ready says.

"OK. I did order about 25 pounds too much tuna," Harrison admits. "But that was the worst of it."

"Rather than a presentation, this dinner was more like an ongoing conversation between the guests and the winemakers."



Grilled Tuna with Red Wine Sauce

Total **50 min;** Serves **6**

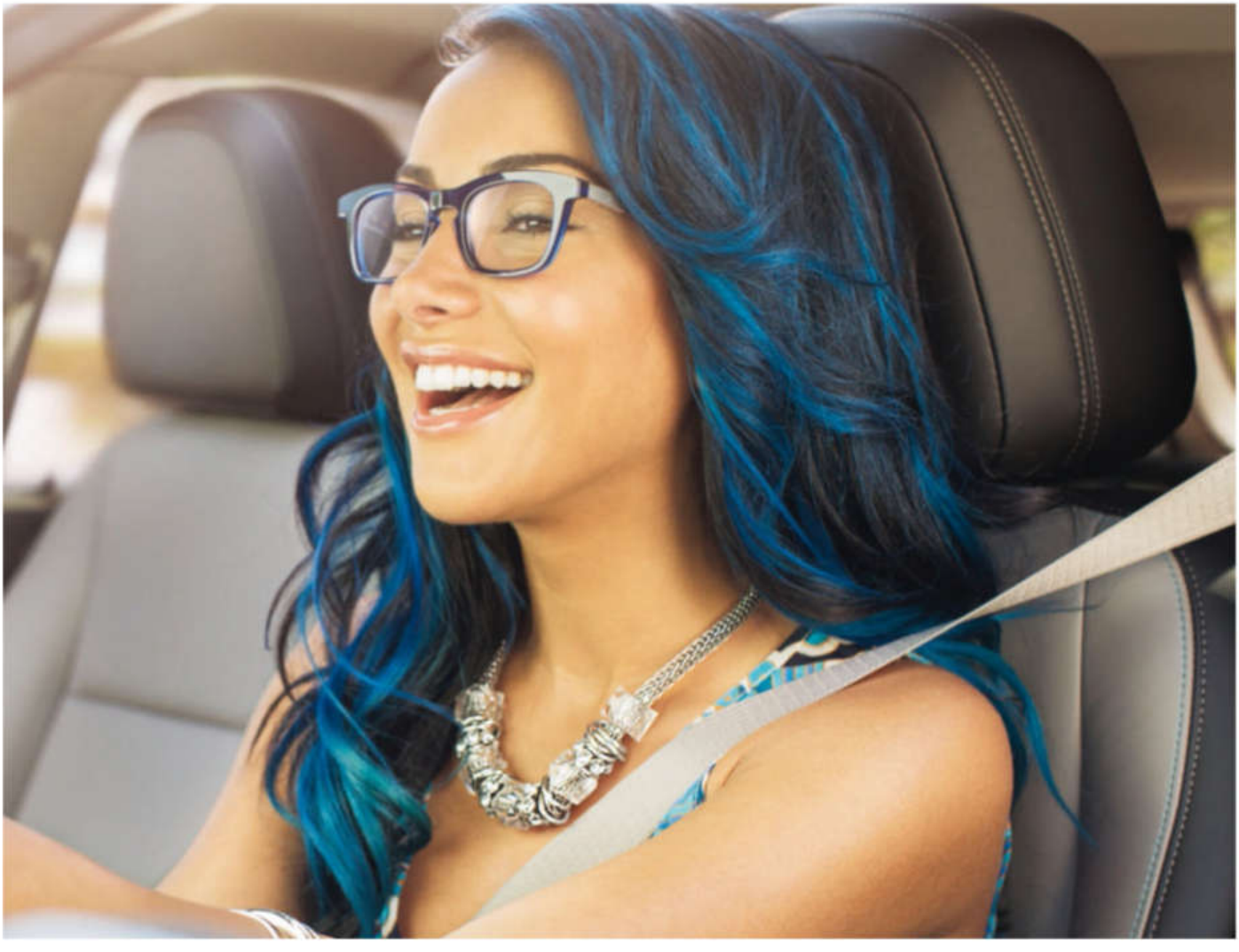
Winemaker Nate Ready created this savory tuna dish specifically to go with Pinot Noir—like his 2012 Hiyu.

- **2 Tbsp. unsalted butter**
- **2 medium shallots, halved**
- **¾ cup Pinot Noir**
- **½ cup fish stock or clam juice**
- **½ cup drained oil-packed sun-dried tomatoes**
- **1 garlic clove**
- **¼ cup pitted oil-cured olives**
- **2 Tbsp. extra-virgin olive oil, plus more for brushing**
- **Kosher salt**
- **Six 6-oz. tuna steaks, about 1 inch thick**

1. In a small saucepan, melt the butter. Add the shallots and cook over moderate heat, stirring occasionally, until just starting to soften and brown, about 3 minutes. Add the wine and bring to a boil, then simmer over moderately high heat until reduced to ½ cup, about 5 minutes. Add the fish stock and simmer over moderately low heat until the liquid is reduced to ½ cup, about 10 minutes; discard the shallots.

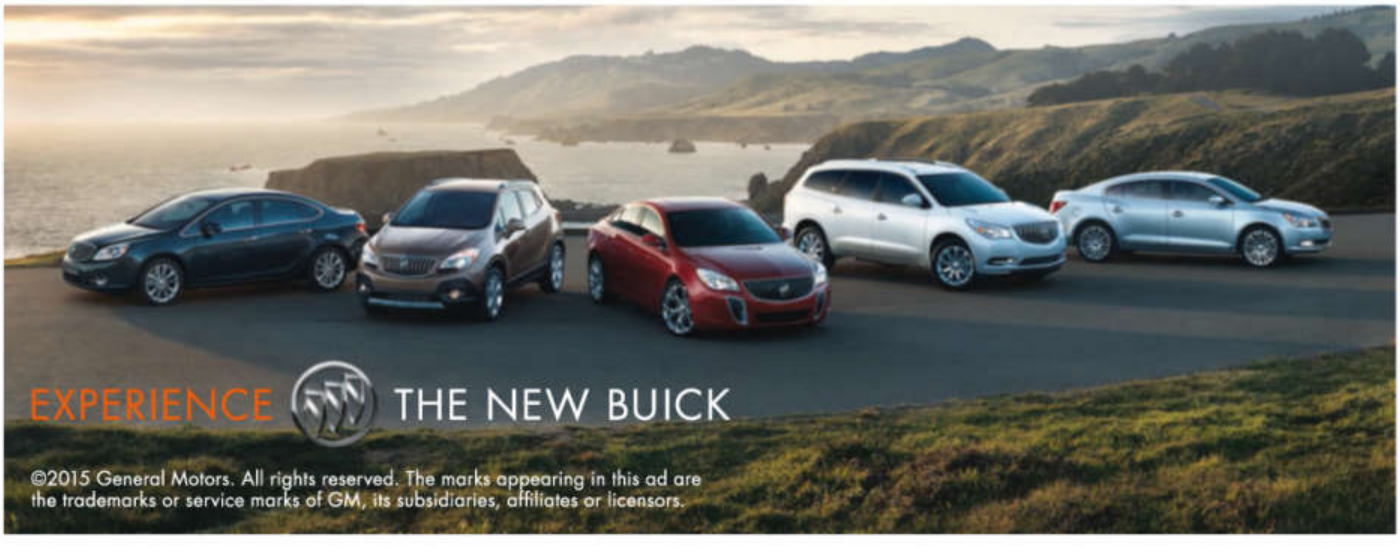
2. In a food processor, puree the sun-dried tomatoes with the garlic until nearly smooth. Add the olives and pulse until a coarse paste forms. Add the 2 tablespoons of olive oil and pulse to incorporate. Scrape the mixture into a medium bowl and whisk in the wine reduction. Season the sauce with salt.

3. Preheat a large cast-iron skillet or griddle over high heat. Brush the tuna steaks with olive oil and season generously with salt. Cook over high heat, turning once, until lightly browned outside and rare within, about 2 minutes total. Transfer to plates and serve with the sauce.



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Slow-Cooked Pork Shoulder with Roasted Apples

Active **45 min;** Total **8 hr 15 min**
Serves **6 to 8**

This cut takes a long time to cook, but the prep is minimal: Simply score the skin with a sharp knife and season the meat, then basically leave it alone to baste itself in the oven. Pair it with a robust, hillside Napa Cabernet like the 2010 Abreu Howell Mountain.

- **One 9-lb. skin-on, bone-in pork shoulder**
- **8 bay leaves**
- **1 Tbsp. juniper berries**
- **Kosher salt and pepper**
- **6 baking apples, such as Gala, quartered and cored**
- **¼ cup extra-virgin olive oil**
- **3 small cinnamon sticks**

1. Preheat the oven to 400°. Using a sharp knife, score the pork skin in a crosshatch pattern. Set the pork in a large roasting pan, skin side up.

2. In a spice grinder, combine the bay leaves with the juniper berries, ¼ cup of salt and 2 teaspoons of pepper and grind into a powder. Rub the spice mixture all over the pork and into the scored skin. Roast the pork for 30 minutes, until lightly browned. Reduce the oven temperature to 325° and roast for about 6½ hours longer, until the pork is very tender and the skin is crisp. Transfer to a carving board and let rest for 30 minutes.

3. Meanwhile, on a large rimmed baking sheet, toss the apples with the olive oil and cinnamon sticks and season generously with salt and pepper. Roast for about 30 minutes, tossing once, until the apples are lightly browned and softened slightly. Discard the cinnamon sticks.



SLOW-COOKED PORK SHOULDER WITH ROASTED APPLES

4. Remove the pork skin and coarsely chop it. Using 2 forks, pull the pork into large pieces, discarding the fat and bones. Transfer the pork to a platter and scatter the chopped skin on top. Serve with the roasted apples. —*Nate Ready*

Lemon Soufflé Pudding Cakes

Active **30 min;** Total **1 hr 10 min**
Serves **6**

- **Softened butter**
- **½ cup plus 2 Tbsp. sugar**
- **3 large eggs, separated**
- **¼ cup all-purpose flour**
- **¼ cup fresh lemon juice**
- **1 Tbsp. finely grated Meyer lemon zest plus ¼ cup fresh Meyer lemon juice**
- **½ cup full-fat buttermilk**
- **6 Tbsp. whole milk**
- **¼ tsp. fine salt**
- **Whipped cream, for serving**

1. Preheat the oven to 350°. Butter six 6-ounce ramekins and set them in a baking dish.

2. In a large bowl, whisk ½ cup of the sugar with the egg yolks, flour, lemon juice and Meyer lemon zest and juice. Whisk in the buttermilk and whole milk.

3. In another bowl, using a hand mixer, beat the egg whites with the salt until frothy. Gradually beat in the remaining 2 tablespoons of sugar at medium-high speed; beat until medium-firm peaks form. Whisk one-third of the beaten whites into the lemon mixture, then fold in the rest; the batter will be thin.

4. Spoon the batter into the ramekins. Add enough hot water to the dish to reach halfway up the sides of the ramekins. Bake the cakes for 30 to 35 minutes, until puffed. Serve warm or cold, with whipped cream. —*MH*

FLOWERS BY HILARY HORVATH



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CIDER MAKERS

For The Lost Apple Project, two artisans risk life and limb in pursuit of amazing cider.

IN THE TINY TOWN of Shoreham, Vermont, the founders of Shacksbury Cider have set out on a journey into New England's distant past. For their new Lost Apple Project, David Dolginow (above left) and Colin Davis (right) hunt down apple trees planted by colonial settlers in private and public spaces across the state. Their aim is to find the fruit that makes the best cider and graft cuttings from those trees to propagate, with the goal of saving worthy heirlooms from extinction. Along the way their team has chanced encounters with bears ("Once, Colin found fresh claw marks where something had been scratching up against a tree," Dolginow recalls) and treacherous mountain conditions ("The road along the cliff was washed out, but Colin couldn't turn the truck around, so he kept driving"), all in search of the bitter, tannic apples that yield their preferred style of cider: dry, effervescent and slightly funky. Occasionally they'll spy a promising orchard and approach the landowner. "New Englanders can be skeptical–that's putting it mildly–when I knock on their doors midday on a Tuesday," says Dolginow. "But the minute I say 'apple trees,' it's as if a song we both know just came on and we start singing along. We're strangers, but we're immediately connected." *shacksbury.com.*

"The minute I say 'apple trees' to a New Englander, we're connected."

–CHELSEA MORSE

DYLAN LADDS


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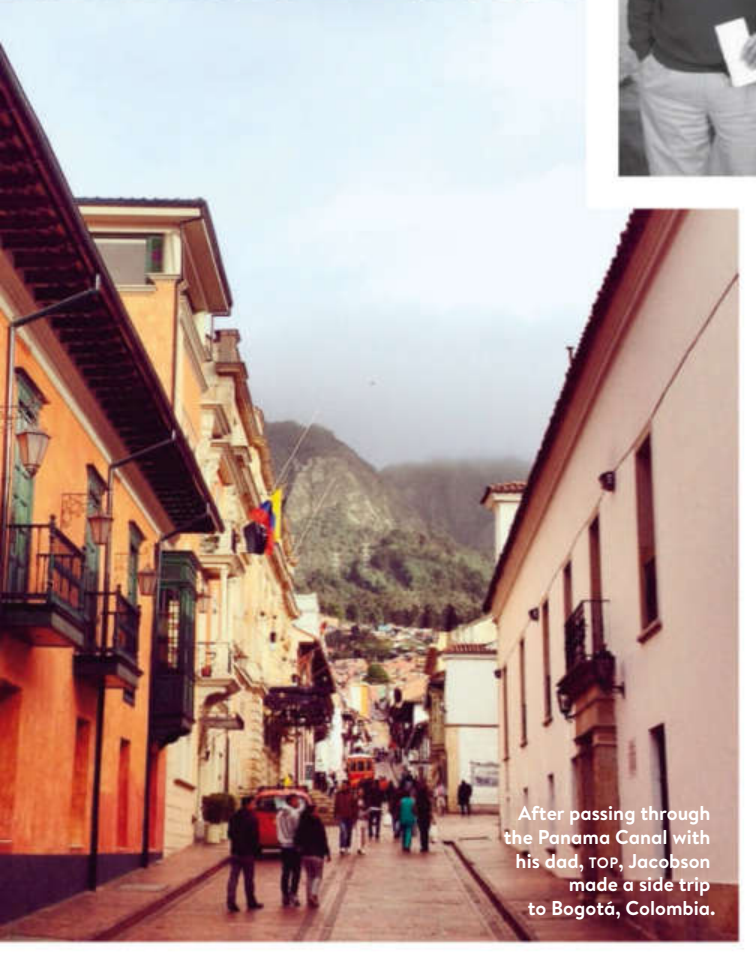
A Top Chef Goes Overboard

ON A CRUISE FROM L.A. TO COLOMBIA, *TOP CHEF DUELS* WINNER CJ JACOBSON ATE LIONFISH CEVICHE, LEARNED WHAT CURUBA TASTES LIKE—AND CREATED OUR COVER RECIPE.

BY **CHRISTINE QUINLAN**







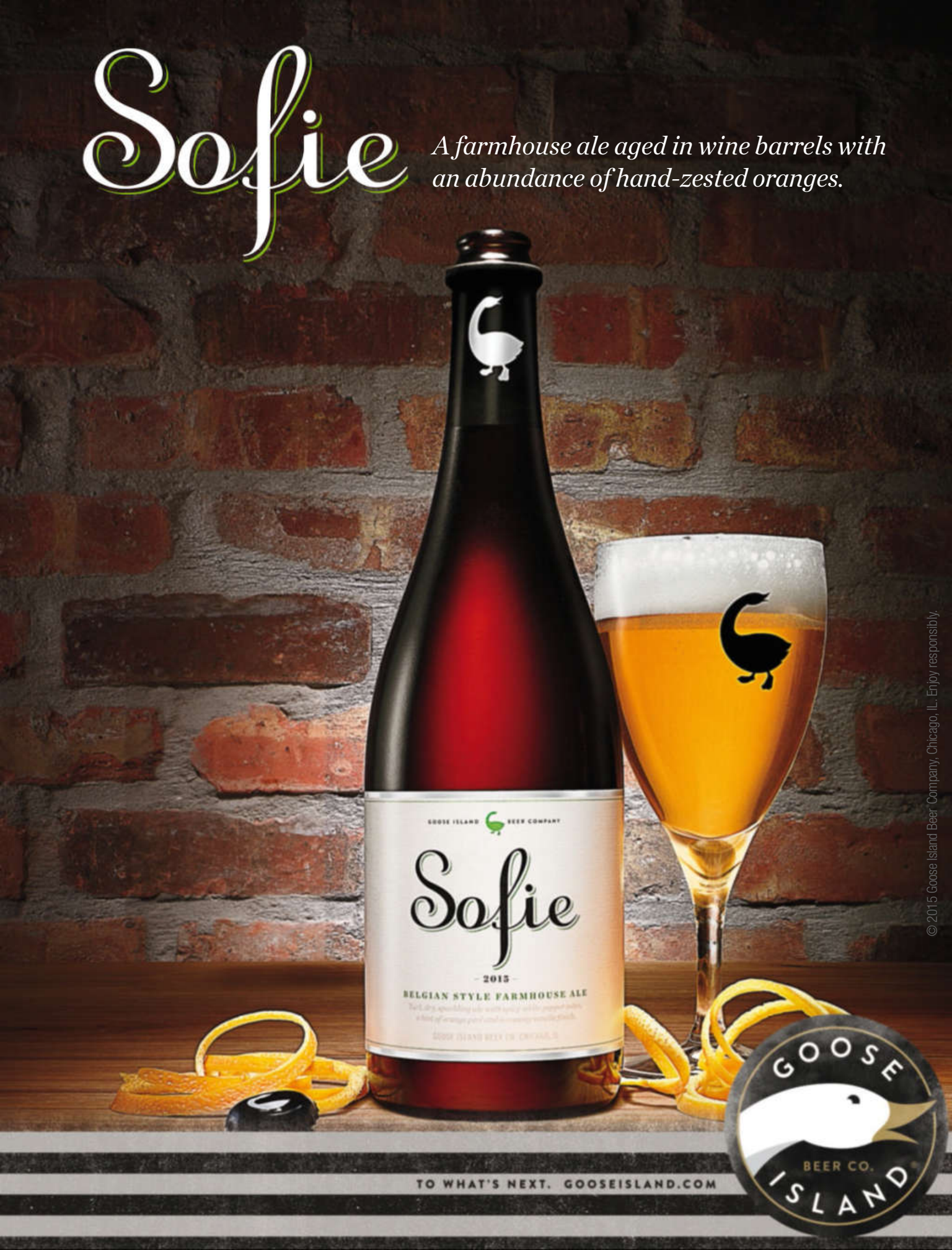
After passing through the Panama Canal with his dad, TOP, Jacobson made a side trip to Bogotá, Colombia.

I'M, LIKE, MR. TOP CHEF," says Chris "CJ" Jacobson. After appearing on every possible iteration of the show, from holiday specials to online series, he ultimately won *Top Chef Duels* last fall. His prize was a 13-day trip to Mexico, Costa Rica, Panama and Colombia on Crystal Cruises, where he and his travel companion—his dad—had the chance to study local flavors up close. Jacobson cooks hyper-seasonal New American food at Girasol in Los Angeles, so many of the exotic ingredients he encountered on the trip were novel to him, he says. He rattles off a list of his favorites: "Mangosteen, tomate de árbol, maracuyá, curuba, pitaya, guanabana, cherimoya, feijoa—they were just amazing."

A few experiences stood out during his adventures on shore: exploring mezcal at Mezcal La Reliquia in Huatulco, a city in the Mexican region of Oaxaca ("The cricket and worm salts reminded me of powdered dashi, something I love to season meats with"); peacock bass fishing near Panama City ("We were in the middle of a rain forest with mud-colored water and mud-colored baby crocodiles everywhere. There were monkeys all around us. It was crazy"). Sometimes inspiration struck from above. At El Mangroove resort in Costa Rica, Jacobson reports, "I was walking across the property and something hit me on the head—it was a tamarind pod falling from a tree. Rarely when foraging do ingredients come to you."

As a guy who loves cooking so much that he envied the omelet maker at the ship's breakfast buffet—"I just wanted to grab the pan from him so bad"—Jacobson was excited to turn his cruise experiences into recipes. Here, he shares some of his favorite discoveries and the dishes he created in tribute.

CLOCKWISE FROM TOP: CHRIS JACOBSON (2); BETHANY LAFRENIER/GETTY IMAGES


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CJ's Port-of-Call Discoveries

On board the *Crystal Symphony*, Jacobson and his dad loved the French-inflected dishes like ballotines (rolled, stuffed meats) and old-school charcuterie. On land, they had everything from huitlacoche to charred octopus.


1

1. COLOMBIA

BOGOTÁ It's a beautiful city. There are two Four Seasons opening soon, and the people there helped me out with an awesome guide who took me to markets with so many fruits and vegetables I'd never seen before. I also went to Criterión, a restaurant where chef Jorge Rausch is using lionfish for ceviche. It was the first time I had ceviche with raw shaved coconut in it. So delicious and, texturally, just fun to chew. *hermanosrausch.com.*

2. COSTA RICA

GOLFO DE PAPAGAYO A supernice boat showed up and these well-dressed guys were like, "Are you Mr. Jacobson?" They took us to El Mangroove, the most beautiful resort in the universe. A little dinghy brought us to shore; I wore khakis just so I could roll them up and get them a little wet as I walked onto the beach. We had lunch with the chef, Sebastian La Rocca. His food—charred octopus, sea bass ceviche (right), a rice dish accented by annatto—had the touch of a Michelin-starred chef and the simplicity of the region. *elmangroove.net.*


2

3. PANAMA

PANAMA CITY K.C. Hardin from the American Trade Hotel took me fishing. I was ugly in high school, so my friend Mike and I would escape by going bass fishing. I always wanted to go peacock bass fishing because they're weird and monstrous, and they're legendary fighters, so I couldn't believe it when K.C. asked me. We put minnows on hooks, and in minutes I caught, like, 14 fish.




4

4. MEXICO

CABO SAN LUCAS At Las Guacamayas, there was a lady—she was probably about 4'8"—making tortillas *à la minute*. I had a killer huitlacoche quesadilla.


3

CLOCKWISE FROM TOP: CHRIS JACOBSON (2); CEDRIC ANGELES; EL MANGROOVE (2)

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Coconut-Braised Chicken with Chorizo and Potatoes

COVER

Active **45 min;** Total **1 hr 45 min**
Serves **4**

This fragrant chicken stew is a mash-up of Central and South American ingredients—coconut, Mexican chorizo, cilantro, lime—that Jacobson came across while traveling.

CHICKEN

- **2 Tbsp. canola oil**
- **6 whole chicken legs (2 lbs.)**
- **Kosher salt and pepper**
- **½ lb. fresh Mexican chorizo**
- **1 onion, thinly sliced**
- **1 Tbsp. minced peeled fresh ginger**
- **1 garlic clove, minced**
- **1 dried chile de árbol, broken in half**
- **3 cups unsweetened coconut milk**
- **1 lb. baking potatoes, peeled and cut into 2-inch pieces**
- **2 Tbsp. fresh lime juice, plus lime wedges for serving**
- **1 Tbsp. unsalted butter**

GREMOLATA

- **¼ cup finely chopped cilantro, plus sprigs for garnish**
- **7 coffee beans, finely crushed (½ tsp.)**
- **2 tsp. finely grated lime zest**

1. Make the chicken Preheat the oven to 425°. In a large enameled cast-iron casserole, heat the oil. Season the chicken with salt and pepper. Working in 2 batches, brown the chicken over moderate heat, turning occasionally, about 8 minutes per batch. Transfer the chicken to a large plate. Add the chorizo and onion to the casserole and cook, stirring to break up the meat, until the onion is translucent, about 5 minutes. Stir in the ginger, garlic and chile and cook until fragrant, 1 minute. Add the coconut milk, potatoes and chicken to the casserole and bring to a simmer. Cover and braise in the oven for about 1 hour, until the chicken is cooked through. Stir in the lime juice and butter and season with salt.

2. Meanwhile, make the gremolata In a small bowl, combine all of the ingredients and mix well.

3. Spoon the braised chicken and potatoes into shallow bowls. Garnish with the gremolata and cilantro sprigs and serve with lime wedges.

MAKE AHEAD The braised chicken can be refrigerated overnight. Reheat gently.

WINE Fragrant, berry-scented, light-bodied red: 2013 Castello di Verduno Pelaverga.

Roasted Squash with Tamarind-Chile Glaze and Crispy Quinoa

Total **45 min;** Serves **4**

Sweet-sour tamarind pulp (extracted from the tamarind pod) comes in brick form at specialty food stores and most Latin markets. It adds bright, distinctive flavor to dishes like this roasted squash.

- **One 2-lb. butternut squash, halved lengthwise and seeded**
- **3 Tbsp. canola oil**
- **Kosher salt and pepper**
- **⅓ cup quinoa, rinsed and drained**
- **¼ cup tamarind pulp with seeds**
- **1 garlic clove, minced**
- **1 red Thai chile, thinly sliced**
- **¾ tsp. ground annatto**
- **1 Tbsp. light brown sugar**
- **1 Tbsp. fresh lime juice**
- **1 cup baby arugula leaves**

1. Preheat the oven to 425°. Line a baking sheet with aluminum foil. Rub the cut sides of the squash with 1 tablespoon of the canola oil and season with salt and pepper. Set the squash cut side down on the prepared sheet and roast for about 45 minutes, until tender and caramelized. Scoop out the squash in 4 large pieces and transfer to serving plates; keep warm.

2. Meanwhile, in a small saucepan of boiling water, cook the quinoa until tender, about 10 minutes. Drain, then return to the saucepan. Cover and let steam for 10 minutes. Scrape the quinoa onto a baking sheet in an even layer and let cool to room temperature.

3. Reduce the oven temperature to 375°. Drizzle the cooled quinoa with 1 tablespoon of the oil and season with salt and pepper; toss to coat and spread in an even layer. Toast in the oven for about 15 minutes, until golden and crisp. Let the quinoa cool completely.

4. In a small saucepan, combine the tamarind pulp with ¼ cup of water and cook over low heat, mashing the tamarind until it breaks down and dissolves, about 2 minutes. Strain the tamarind through a fine sieve, pushing on the seeds; discard the solids.

5. In a small skillet, heat the remaining 1 tablespoon of oil. Add the garlic, chile and annatto and cook over moderate heat, stirring, until fragrant, 1 minute. Add the tamarind, sugar and ½ cup of water and cook, stirring, until thickened to a glaze, about 3 minutes. Stir in ½ tablespoon of the lime juice and season with salt.

6. In a small bowl, toss the arugula with the remaining ½ tablespoon of lime juice and season with salt. Spoon some of the tamarind glaze over the squash and top with the crispy quinoa. Garnish with the arugula and serve.

MAKE AHEAD The glaze can be refrigerated overnight and rewarmed before serving.

PHOTOGRAPH: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS


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Street art in downtown L.A.



A Broad Vision for Los Angeles

THE NEW BROAD MUSEUM AND ITS SISTER RESTAURANT, OTIUM, AFFIRM DOWNTOWN'S CULTURAL COOL.

BY **SARAH DiGREGORIO**

PHILANTHROPISTS Eli and Edythe Broad are as passionate about modern art as they are about their city, Los Angeles. The husband and wife have amassed an exceptional personal art collection that includes more than 2,000 works from 200 important contemporary artists, including Andy Warhol and Jasper Johns. This month, they made that collection public at the long-awaited Broad museum, situated in downtown L.A. in a vaulted white honeycombed building designed by Diller Scofidio + Renfro. It's a defining achievement for the Broads, who have been working to revitalize downtown for 35 years.

The opening of The Broad is further proof of downtown's status as Los Angeles's cultural hub. The four-square-block area surrounding the new museum is home to some of the most important institutions in the city, like the Walt Disney Concert Hall, The Museum of Contemporary Art (MOCA) and the Central Public Library. It's an astonishingly rich arts community, one that Eli Broad has been dreaming of since 1979, when he became the founding chairman of MOCA.

"My wife and I were always drawn to downtown," he says. "L.A. was a city full of suburbs, and it lacked a vibrant center. I knew that a great city needed a dynamic nucleus."



Chef Timothy Hollingsworth created this vegetable tart (p. 65) for Otium, across a plaza from The Broad, TOP.

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. TOP, FROM LEFT: MONICA ALMEIDA/*THE NEW YORK TIMES*/REDUX; IWAN BAAN. COURTESY OF THE BROAD AND DILLER SCOFIDIO + RENFRO



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"I want to help build the downtown community. I have to live there to understand it."

—TIMOTHY HOLLINGSWORTH

Now it has one. Downtown, you can hear Beethoven's 9th, take in an exhibit on black gay identity, check out one of the earliest examples of Art Deco architecture, and see works by Basquiat, Lichtenstein and Koons. And not only that: You can also eat grilled Santa Barbara spot prawns, lamb belly with kumquats or hay-smoked potatoes. In the past several years, pioneering chefs have brought exciting food downtown at restaurants like Ari Taymor's Alma and Neal Fraser's Redbird.

With the opening of The Broad, chef Timothy Hollingsworth, formerly of the French Laundry in Napa, has become the newest downtown player. He's been tapped to run Otium, the restaurant affiliated with the museum. Hollingsworth's inspiration comes from the dinners he ate growing up in a family of seven. "I want to bring the experience of family dinner to a restaurant that still focuses on presentation and the best ingredients–but in a comfortable way," he says. That means he's cooking supersimple, homey dishes, heavy on the vegetables (grown on the roof), making frequent use of two giant wood-fired grills and serving almost everything on big platters. He sears garlic-marinated lamb chops over olive or almond wood and then serves them with quick-pickled Chinese eggplant and yogurt (p. 64). He tosses squash with ricotta and pomegranate molasses. And he makes a rustic autumn tart that's piled crazily high with vegetables (p. 65).

Otium is located on a pedestrian plaza planted with olive trees, directly across from The Broad. Eli Broad says that the museum will offer outdoor art programs there. It's more evidence of downtown's revival. Hollingsworth embodies that both professionally and personally: He moved into an apartment across the street from Otium, so he can walk to work.

The Broad, 221 S. Grand Ave.; thebroad.org. Otium, 222 S. Hope St.; otiumla.com.

Grilled Zucchini with Ricotta and Pomegranate Molasses

Total **25 min;** Serves **6**

Grilled zucchini, a home-cook staple, gets infinitely more interesting dressed with ricotta and pomegranate molasses.

- **¼ cup pumpkin seeds**
- **2 lbs. medium zucchini or yellow squash, quartered lengthwise**
- **¼ cup extra-virgin olive oil**
- **Kosher salt and pepper**
- **1 cup fresh ricotta cheese**
- **¼ cup pomegranate molasses**
- **2 Tbsp. loosely packed tarragon leaves, chopped**

1. Put the pumpkin seeds in a small skillet over moderately low heat and cook, stirring, until toasted, 3 to 5 minutes.

2. Light a grill. Toss the zucchini with the olive oil and season with salt and pepper. Grill the zucchini over high heat, turning once, until charred and just tender, about 7 minutes. Transfer to a work surface and cut into 1-inch pieces. Arrange on a platter and top with dollops of the ricotta and the toasted pumpkin seeds. Season with salt and pepper. Drizzle the zucchini with the pomegranate molasses, garnish with the chopped tarragon and serve.

WINE Lively, fruit-forward Sonoma Sauvignon Blanc: 2014 Hanna.



TOP: SIERRA PRESCOTT. PLATE BY HUMBLE CERAMICS; SERVING SET FROM ABC CARPET & HOME

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Grilled Lamb with Pickled Eggplant Salad and Herbed Yogurt

Active **1 hr;** Total **1 hr 45 min plus 8 hr marinating;** Serves **4**

This dish is another example of Hollingsworth's ability to spin simple homestyle dishes into something extraordinary.

LAMB

- **½ cup extra-virgin olive oil**
- **¼ cup fresh lemon juice**
- **1 Tbsp. minced garlic**
- **1 Tbsp. minced rosemary**
- **1 Tbsp. minced thyme**
- **12 baby lamb chops (3 lbs.)**
- **Kosher salt and pepper**

YOGURT SAUCE

- **1 cup whole-milk yogurt**
- **1 tsp. finely grated lemon zest plus 1½ Tbsp. fresh lemon juice**
- **1½ tsp. finely chopped thyme**
- **1½ tsp. finely chopped rosemary**
- **Kosher salt and pepper**

SALAD

- **1 cup Champagne vinegar**
- **⅓ cup sugar**
- **¼ cup fresh orange juice**
- **Two 12-oz. Japanese or Chinese eggplants, cut into ½-inch dice**
- **1 English cucumber, chopped**
- **¾ cup pitted mixed marinated olives**
- **2 cups baby arugula**
- **Kosher salt and pepper**

1. Marinate the lamb In a baking dish, whisk the olive oil with the lemon juice, garlic, rosemary and thyme. Add the lamb and turn to coat. Cover and refrigerate for 8 hours or overnight, turning occasionally. Bring the lamb to room temperature before grilling.

2. Make the yogurt sauce In a medium bowl, whisk the yogurt with the lemon zest, lemon juice, thyme and rosemary. Season the sauce with salt and pepper.

3. Make the salad In a saucepan, combine the vinegar with the sugar, orange juice and 1 cup of water; bring to a boil over moderately high heat. Add the eggplant and cook for 2 minutes. Off the heat, let the eggplant cool completely in the liquid, about 45 minutes. Drain well.

4. Light a grill or preheat a grill pan. Remove the lamb from the marinade and season with salt and pepper. Grill over high heat, turning once, until charred outside and medium-rare within, about 6 minutes total. Transfer the chops to plates and let rest for 5 minutes.

5. In a bowl, toss the drained pickled eggplant with the cucumber, olives and arugula. Season the salad with salt and pepper. Serve the lamb with the salad, passing the yogurt sauce at the table.

MAKE AHEAD The pickled eggplant can be refrigerated for up to 3 days.

WINE Spicy, lightly smoky, full-bodied Shiraz: 2013 Paringa.

Free-Form Autumn Vegetable Tart with Bacon Marmalade

PAGE 60

Active **1 hr 15 min;** Total **2 hr 15 min**
Serves **4**

Hollingsworth piles this tart high with roasted and raw vegetables.

BACON MARMALADE

- **12 slices of bacon, finely chopped**
- **¼ cup canola oil**
- **3 medium shallots, minced**
- **½ cup red wine vinegar**
- **½ cup packed light brown sugar**
- **1 cup chicken stock or low-sodium broth**
- **Kosher salt and pepper**

CRUST

- **1 cup all-purpose flour**
- **1 Tbsp. sugar**
- **Kosher salt**
- **4 Tbsp. melted butter**
- **1 large egg, beaten**
- **Egg wash: 1 large egg beaten with 1 Tbsp. milk**

TOPPING

- **¾ lb. chopped mixed mushrooms, such as chanterelle, oyster and cremini**
- **½ lb. small brussels sprouts, halved**
- **4 oz. pearl onions, peeled**
- **2 Tbsp. canola oil**
- **Kosher salt and pepper**
- **1 cup torn tender escarole leaves**
- **1 cup torn Swiss chard leaves**
- **1 cup shaved carrot (from 1 medium carrot)**
- **1 cup torn radicchio**

1. Make the marmalade In a large skillet, cook the bacon in the oil over moderately high heat, stirring occasionally, until browned and crisp, about 8 minutes. Using a slotted spoon, transfer to a paper towel–lined plate to drain.

2. Pour all but 2 tablespoons of the fat from the skillet into a heatproof bowl. Add the shallots to the skillet and cook over moderately low heat, stirring, until softened but not browned, about 3 minutes. Add the vinegar and brown sugar and cook over moderately high heat, stirring occasionally, until the vinegar is reduced by half, about 2 minutes. Whisk in the chicken stock and cook until reduced to a thick syrup, about 5 minutes. Stir in the bacon and whisk in ⅓ cup of the reserved bacon fat. Let cool until thickened slightly, then season with salt and pepper.

3. Make the crust Preheat the oven to 350°. In a stand mixer fitted with the paddle, combine the flour, sugar and a generous pinch of salt. At medium speed, gradually add the melted butter and the egg until a dough forms. Turn the dough out onto a lightly floured work surface, gather up any crumbs and press the dough into a disk. Working on a sheet of parchment paper, roll out the dough to a 12-by-10-inch oval, about ⅛ inch thick. Slide the dough on the parchment onto a large baking sheet; brush with the egg wash and top with another sheet of parchment paper and another baking sheet. Bake for about 10 minutes, until just set. Remove the top baking sheet and parchment paper and bake the crust for 10 minutes more, until browned and crisp. Transfer to a rack to cool.

4. Meanwhile, make the topping On a large rimmed baking sheet, toss the mushrooms with the brussels sprouts, pearl onions and oil. Season generously with salt and pepper. Bake for about 35 minutes, until the vegetables are tender and lightly browned. Let cool slightly.

5. Transfer the crust to a platter and spread half of the bacon marmalade on top. In a large bowl, toss the roasted vegetables with the escarole, Swiss chard, shaved carrot and radicchio; season with salt and pepper. Pile the vegetables on the crust and serve.

WINE Berry-rich Santa Barbara Pinot Noir: 2013 Foxen Santa Maria Valley.

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PART 4: Second-generation California farmer Bill Smittcamp of Wawona Ranch wants the whole country to enjoy his peaches.

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Bill Smittcamp at Wawona Ranch in Clovis, California



CALIFORNIA PEACHES

California grows more peaches than the other 32 peach-growing states combined.

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In part four of our six-part series, we travel to Clovis, California, where Bill Smittcamp and his family are turning out over 35 varieties of peaches (more than 75 million pounds a year) on 440 acres at Wawona Ranch.

fresher than fresh

The farm saw its start in 1945, when Bill's father founded the original Wawona Ranch on 160 acres, approximately 60 acres of which were peaches. "Peaches were where he found his best success, so it became mainly a peach operation," Bill says.

In 1963 the farm switched its focus from fresh fruit to fresh frozen, which broadened the farm's reach and allowed them to market California peaches across the United States, where the peach supply could otherwise grow short. Today, California is the largest peach-producing state in the nation. "We're feeding the country," Bill says.

The peaches at Wawona—freestone peaches, which have flesh that easily separates from the pit—are picked at their prime, then blast-frozen at 15 degrees below zero, which locks in all the nutrients for a fruit that maintains peak freshness.

"This is really where Wawona shines," Bill says. "After the peel is removed, we inspect the peach halves for maturity and size. Ripe peaches go to an ice cream manufacturer, where you want robust flavor; firmer fruit goes to a pie manufacturer, because they want a peach that can be cooked."

Some also head just down the road to 559 Local, where brewmaster Rhett Williams infuses them into his Wawona Peach Ale (WPA), which has exactly the right hint of Wawona peaches. "The first run of 559 WPA sold out so quickly that we had to do four more," says Rhett.

"The peach brew has the Wawona name on the bottle, so it gives our team a little ownership," says Bill. "And it gives 'em a little pride to know what our peaches are going into."



Rhett Williams





Cheryl & Randy Williams



Q&A

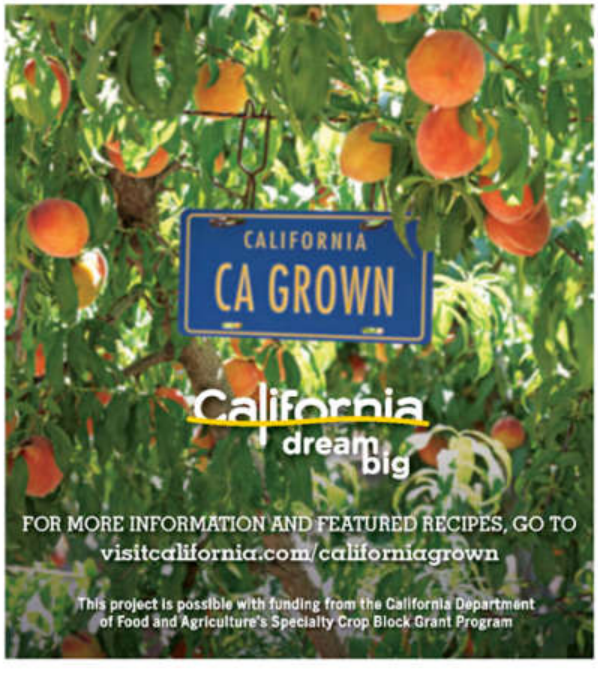
WITH RHETT WILLIAMS, THE BREWMASTER AT THE FAMILY-OWNED AND -OPERATED 559 LOCAL BREWERY, AND HIS PARENTS AND BUSINESS PARTNERS, CHERYL AND RANDY.

How has your passion for craft beer been inspired by your hometown of Clovis, CA?
RHETT: There's a real craft beer movement in California—from Mendocino to San Francisco, down to San Diego—and it's growing very quickly. I'm trying to bring that craft beer spirit to the Central Valley, but putting a unique twist on it by using California-grown produce.

When did 559 Local Brewery start infusing fruit into the beer?
RANDY: The first fruit-infused beer was the Raisin Farmer Ale to honor Cheryl's dad, a lifelong California raisin farmer.
CHERYL: He had such a great work ethic, and it was something that he passed down to me, and I was able to pass that down to my children.

What inspired the 559 WPA?
RHETT: With all our beers we wanted to honor the farmers from the area, and specifically from Clovis, where we're from. With Wawona, their peaches are the freshest, and I can get them right off the tree, literally one-and-a-half miles from the brewery.

Why do you think it's important to use fresh California-grown local products?
RHETT: Because I'm California grown. Our craft beer is made fresh, in small batches. It's made on site and we make just enough to supply the near future. So you're gonna get the freshest beer possible. And to me, fresh is what California is all about.













Le Bal Café's owners Alice Quillet and Anna Trattles make all the desserts, including this almond-coconut orange cake (p. 72).

Recipes from Paris's Best New Bistros

A NEW GENERATION OF CHEFS IS SERVING ASTONISHINGLY REFINED, INVENTIVE YET AFFORDABLE FOOD IN RESTAURANTS THAT LOOK LIKE LAID-BACK BISTROS.

BY **JANE SIGAL** PHOTOGRAPHS BY **FREDRIKA STJÄRNE**

WHEN I WAS at cooking school in Paris in the 1980s, I knew very well what a bistro was: a hangout with a zinc bar, tiled floors and reassuringly predictable dishes like blanquette de veau. Ambitious cooking happened elsewhere, in hushed, expensive dining rooms. But things change: Chefs began liberating good food from formal settings. In 2011, when the dazzling Bertrand Grébaut opened Septime, the concept of refined, inventive yet affordable food with a bistro aesthetic took off and became a movement with a name: bistronomy.

One of the great things about bistronomy is its inclusiveness. Kitchens are not all-male French clubs; you'll find lots of women and cooks from Japan, England, America; some, like James Henry, come from as far away as Australia. Even wine lists are more open-minded. Instead of rough Beaujolais served in thick carafes, there's serious glassware designed to show off curated lists of wines from established and emerging regions. It's a startling turnaround in a country that still marvels over the 1976 Judgment of Paris, a blind tasting in which California wines beat out Burgundies and Bordeaux.

I became so interested in French cooking's new identity that I decided to write a book, *Bistronomy: Recipes from the Best New Paris Bistros* (just released). I wanted to find out how these chefs, many with haute cuisine backgrounds, were creating this deceptively simple food. I spent a year squeezed into tiny kitchens, like the one chef Dai Shinozuka runs at Les Enfants Rouges. Once, in a space-starved galley, I nearly stepped in a frigid tub of blanched white asparagus on the floor.

"It's constraint that motivates me," says Le Servan's Tatiana Levha. The 30-year-old chef, who worked at Michelin-three-stars Arpège and Astrance, opened her restaurant last year in a revamped café in a former borderland region of the city. Like many of the neo-bistros, Le Servan lacks square footage, so there's not much expensive equipment. There are also no

FOOD STYLIST: SIMON ANDREWS. PLATES BY DBO HOME





ITALY'S SLOW FOOD, SILK AND MASERATIS

Fashion's latest "It Girl" Sylwia Zapora joins a group of food connoisseurs as they visit the Hombre organic farm of the Panini family, one of Italy's finest Parmesan cheese makers. Among their treasures is the Umberto Panini Collection, the world's largest curated collection of Maseratis.

Photographed by Anders Overgaard
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28-course tasting menus. At dinner Levha offers a handful of starters and mains. With only three other chefs in the kitchen, she can improvise as inspiration strikes. "Our cooking is more spontaneous than anyone could imagine," she says. The Filipina-French chef refers to her own past and traditions–for instance, stuffing guinea hen with a voluptuous ginger-herb butter (p. 74).

One reason talented chefs are drawn to bistronomy is that if you keep costs low, you can quickly be your own boss. "It can take so much time to climb the traditional restaurant ladder," explains Levha. At Haï Kaï, chef-owner Amélie Darvas, who learned her technique in grand kitchens like Le Meurice and Hélène Darroze, makes a point of using inexpensive ingredients. Her light, bright, citrusy "tartare" (p. 72) features smoked fish instead of sushi-grade tuna.

"Constraint motivates me," says bistronomy cooking star Tatiana Levha.

Another way neo-bistros cut costs is by dispensing with pastry chefs. You won't find intricate confections; instead, the desserts can be prepared by any cook or even a dishwasher. At Le Bal Café and their coffee shop, Ten Belles, co-owners Alice Quillet and Anna Trattles keep it simple: Pureed oranges flavor the incredibly moist almond-coconut cake and whipped cream topping (p. 72).

I learned so much from those bistronomy kitchens, and I'd watch, from a corner, for as long as I could. But once service reached its frenetic peak, I was usually booted to the bar. That was OK: Counters offer some of the best seats in the house at these spots. I'd get a glass of New World white wine and take notes for my book.

Jane Sigal is F&W*'s France correspondent.*

Tomatoes Two Ways with Crab and Soppressata

Total **50 min;** Serves **4**

James Henry, who cooked at Bones, smokes the tomatoes for his colorful salad; as a shortcut, author Jane Sigal recommends fresh tomatoes.

- **1 lb. ripe tomatoes**
- **2 Tbsp. extra-virgin olive oil**
- **¼ cup minced white onion**
- **2 garlic cloves, minced**
- **Pinch of crushed red pepper**
- **Pinch of sweet paprika**
- **Kosher salt and black pepper**
- **½ cup dry white wine**
- **1 large purple or green basil sprig, plus basil sprigs and flowers (optional), for garnish**
- **2 oz. uncured soppressata or hot Italian sausage, crumbled**
- **1½ lbs. heirloom tomatoes, cut into ½-inch slices**
- **4 oz. lump crabmeat (about ¾ cup)**

1. Halve the tomatoes crosswise. Grate them on a box grater, discarding the skin; you should have 1½ cups of pulp.

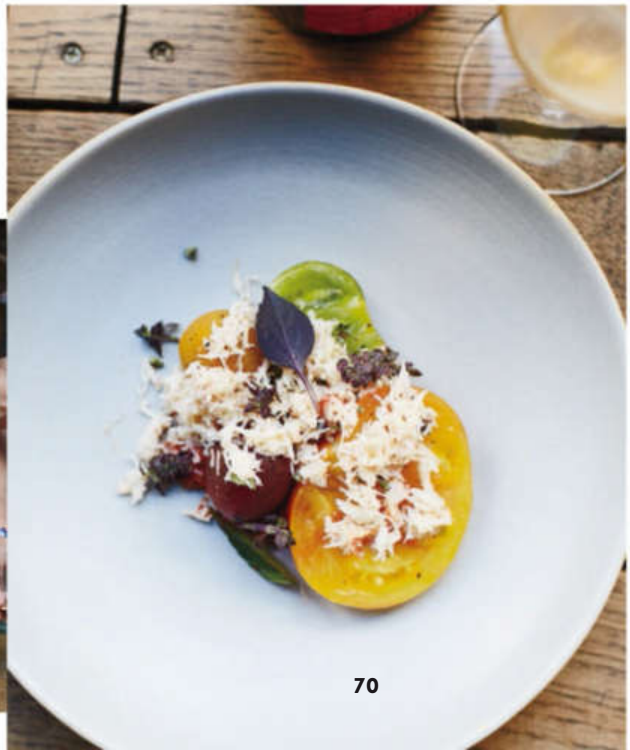
2. In a medium saucepan, heat the oil. Add the onion and garlic and season with the red pepper, paprika, salt and black pepper. Cook over moderate heat, stirring occasionally, until the onion is softened, about 5 minutes. Add the wine and simmer until just evaporated, 3 minutes. Add the grated tomatoes and basil sprig and cook, stirring occasionally, until the sauce thickens, 20 to 25 minutes. Discard the basil sprig.

3. Add the soppressata to the sauce and cook, stirring, until cooked through, about 5 minutes. Spoon the sauce into shallow bowls and cover with the sliced tomatoes. Season with salt and pepper. Top with the crab, garnish with basil and serve.

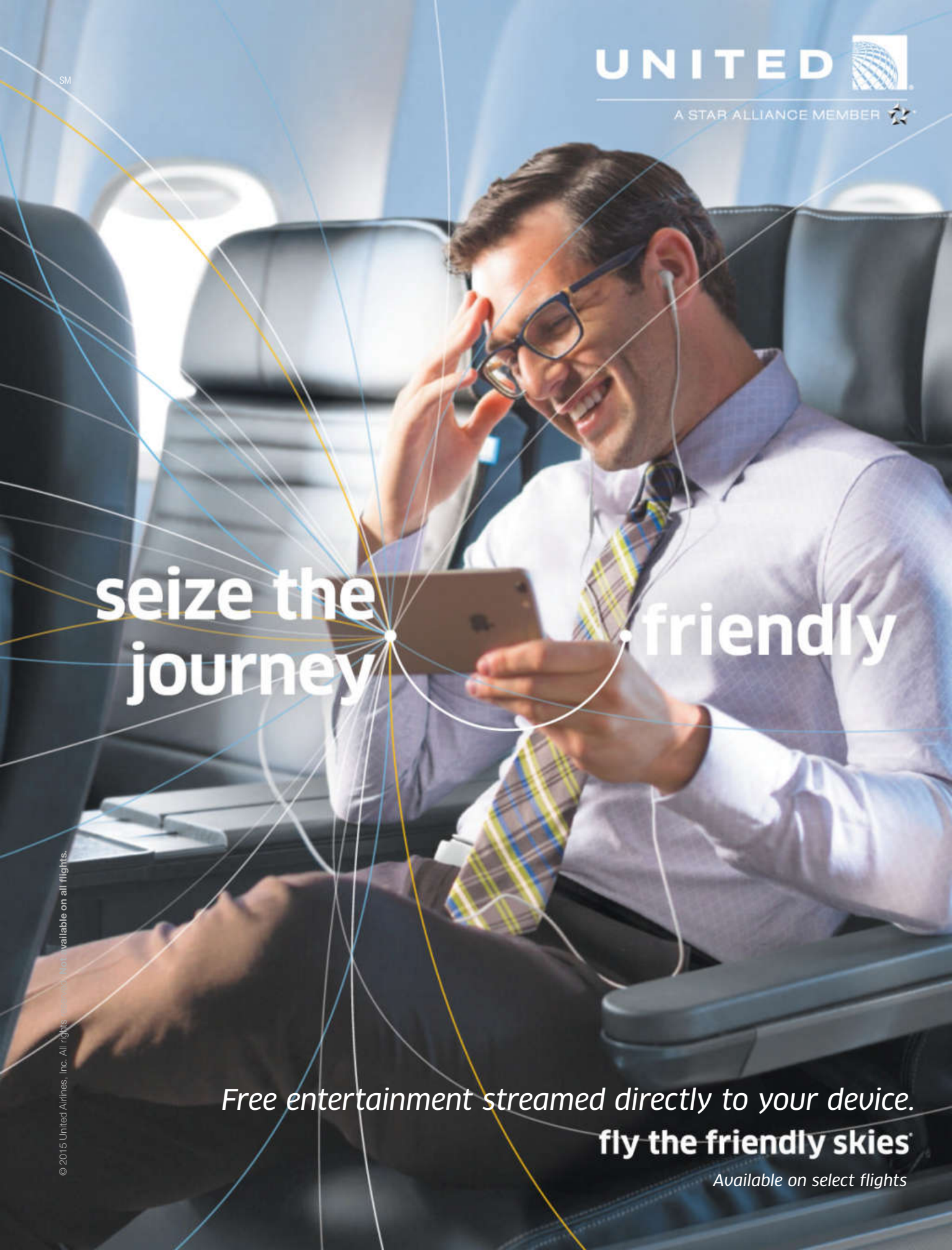
WINE Full-bodied, minerally Jura white: 2011 Domaine Badoz Côtes du Jura Chardonnay.

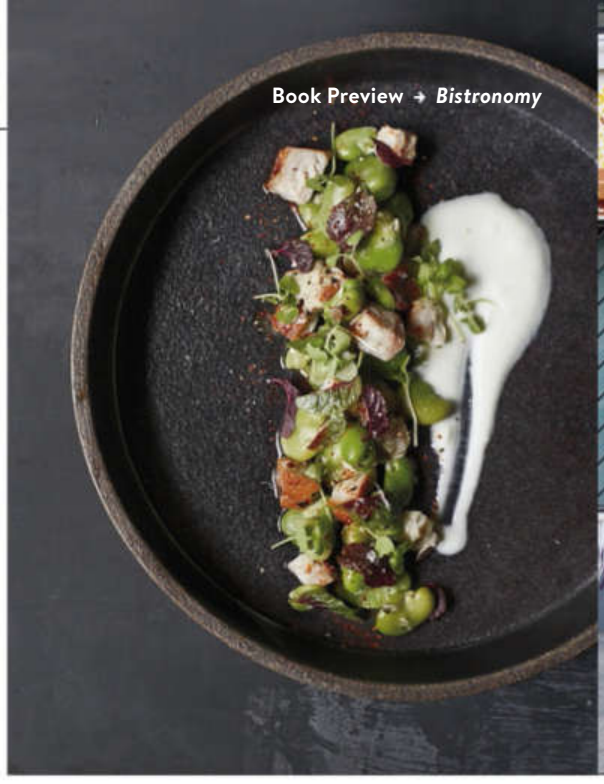
Australian-born James Henry, FAR RIGHT, **brings an international perspective to Paris with dishes like tomatoes with crab and soppressata.**








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Chef Amélie Darvas, FAR RIGHT, uses masking tape for signage at Haï Kaï. Her delightful tartare is made from smoked fish.



"Amélie Darvas, who learned her technique in grand kitchens like Le Meurice, makes a point of using inexpensive ingredients."

Almond-Coconut Orange Cake

PAGE 68

Active **40 min;** Total **2 hr 45 min**
Serves **12**

This coconut-macaroon-like cake is from chef-bakers Alice Quillet and Anna Trattles of Le Bal Café.

- **Unsalted butter, for greasing**
- **1½ lbs. blood oranges or navel oranges, scrubbed**
- **6 large eggs**
- **2¾ cups granulated sugar**
- **5 cups unsweetened shredded coconut (9 oz.)**
- **3 cups almond flour**
- **1 tsp. baking powder**
- **½ cup sliced almonds**
- **2 cups heavy cream**
- **2 Tbsp. confectioners' sugar**
- **¼ cup apricot jam, melted with 1 tsp. water**

1. Preheat the oven to 350°. Brush a 10-inch springform pan with butter. Line the bottom of the pan with parchment paper and butter the paper.

2. Put the oranges in a microwave-safe bowl; add enough water to reach halfway up the side. Cover partially with plastic wrap. Microwave on high power, turning the oranges every 3 minutes, until very soft, about 15 minutes; drain. Quarter the oranges, discarding any seeds. In a food processor, puree until smooth, 2 to 3 minutes.

3. In a large bowl, beat the eggs with the granulated sugar. Whisk in 1½ cups of the orange puree. Using a spatula, fold in the coconut, almond flour and baking powder. Scrape the mixture into the prepared pan and smooth the top. Sprinkle the sliced almonds over the cake and bake until a toothpick inserted in the center comes out with a few moist crumbs attached, about 45 minutes. Let cool slightly on a rack.

4. In a bowl, whip the cream with the confectioners' sugar and fold in the remaining ¼ cup of orange puree.

5. Brush the melted jam over the warm cake and let cool. Unmold the cake and serve with the orange whipped cream.

Smoked Whitefish Tartare with Herb Oil

Total **30 min;** Serves **4**

This bright-flavored tartare from Amélie Darvas at Haï Kaï can also be made with smoked bluefish.

- **½ lb. fava beans, shelled (½ cup) or ½ cup frozen baby peas**
- **¼ cup extra-virgin olive oil**
- **¼ cup loosely packed flat-leaf parsley, chopped**
- **2 Tbsp. chopped chives**
- **Kosher salt and pepper**
- **½ lb. smoked whitefish, skinned and cut into ¼-inch pieces**
- **½ cup loosely packed microgreens**
- **2 Tbsp. fresh lime juice**
- **¼ tsp. piment d'Espelette (see Note)**
- **¼ cup crème fraîche**
- **1 Tbsp. fresh Meyer lemon or lemon juice**

1. In a saucepan of salted boiling water, blanch the fava beans or peas for 1 minute. Drain and cool in a bowl of ice water for 1 minute. Drain well; if using favas, slip off and discard the tough outer skins. Transfer the beans or peas to a bowl.

2. In a small bowl, whisk the olive oil with the parsley and chives and season with salt and pepper. Add 2 tablespoons of the herb oil to the favas in the bowl along with the smoked fish, microgreens and lime juice. Toss gently to coat. Season with salt and pepper and the piment d'Espelette.

3. In another bowl, whisk the crème fraîche and lemon juice. Spoon the tartare onto plates and dollop the lemon cream alongside. Drizzle the remaining herb oil on top and serve.

NOTE The mildly spicy Basque chile powder piment d'Espelette is available at specialty food stores and from amazon.com.

WINE Brisk, savory Muscadet: 2014 Domaine du Haut Bourg Côtes de Grandlieu.

FOOD STYLIST: SIMON ANDREWS. CAZUELITA BY HUMBLE CERAMICS

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Thyme-Basted Pork Tenderloin with Oyster Mushrooms

Total **45 min;** Serves **4**

Chef Dai Shinozuka of Les Enfants Rouges uses an enticing, crunchy mix of walnuts, shallot and chives to garnish pan-roasted pork.

- **1 Tbsp. grapeseed oil**
- **One 1¼-lb. pork tenderloin**
- **Kosher salt and pepper**
- **4 Tbsp. unsalted butter**
- **¼ cup extra-virgin olive oil**
- **1½ lbs. oyster mushrooms, trimmed and torn into 1-inch pieces**
- **4 garlic cloves, 2 minced and 2 crushed**
- **2 Tbsp. chopped parsley**
- **2 large thyme sprigs**
- **Toasted walnuts, chopped shallot and chives and flaky sea salt, for garnish**

1. In a 12-inch ovenproof skillet, heat the grapeseed oil until shimmering. Season the pork with salt and pepper and cook over moderately high heat until browned all over, about 5 minutes. Transfer to the oven and roast the pork until an instant-read thermometer inserted in the thickest part registers 135°, 18 to 20 minutes.

2. Meanwhile, in a very large skillet, melt 1 tablespoon of the butter in the olive oil. Add the mushrooms, season with salt and pepper and cook over moderately high heat, turning occasionally, until golden, about 15 minutes. Add the minced garlic and the parsley and cook, stirring, until the garlic is fragrant, about 30 seconds. Remove from the heat.

3. Set the pork over moderate heat. Add the remaining 3 tablespoons of butter, the crushed garlic and the thyme to the skillet and cook until the butter is foamy. Baste the meat with the butter just until the butter browns, 2 to 3 minutes.

4. Transfer the pork to a cutting board and cut into thick slices. Spoon the mushrooms onto a platter, top with the pork and drizzle with the brown butter. Garnish with walnuts, shallot, chives and flaky salt and serve.

Ginger-Nut-Butter-Stuffed Chicken Breasts

Total **1 hr 15 min;** Serves **4**

Nut-and-ginger butter flavors this chicken, adapted from a guinea-hen recipe by chef Tatiana Levha at Le Servan.

- **1 stick unsalted butter, 4 Tbsp. softened**
- **¼ cup mixed chopped herbs, such as parsley, chives, tarragon and dill**
- **2 Tbsp. minced raw cashews, plus more for sprinkling**
- **2 Tbsp. almond meal**
- **1 Tbsp. finely grated fresh ginger**
- **Kosher salt and pepper**
- **Four 6 oz. skin-on, boneless chicken breasts**
- **1 Tbsp. vegetable oil**
- **1 shallot, finely chopped**
- **1½ cups dry white wine**
- **1½ cups chicken stock**

1. In a small bowl, mash the softened butter with the herbs, 2 tablespoons of cashews, the almond meal and ginger. Season with salt and pepper. Using your fingers, loosen the skin of each chicken breast to form a pocket, then stuff with a generous tablespoon of the ginger-nut butter. Season the chicken with salt and pepper and refrigerate until the butter is firm, about 20 minutes.

2. Preheat the oven to 400°. In a large cast-iron skillet, heat the oil. Add the chicken breasts skin side down and cook over moderately high heat until well browned, 5 minutes. Turn the breasts and cook for 3 minutes. Transfer the skillet to the oven and bake the chicken for 8 to 10 minutes, until just cooked through. Transfer to a platter and keep warm.

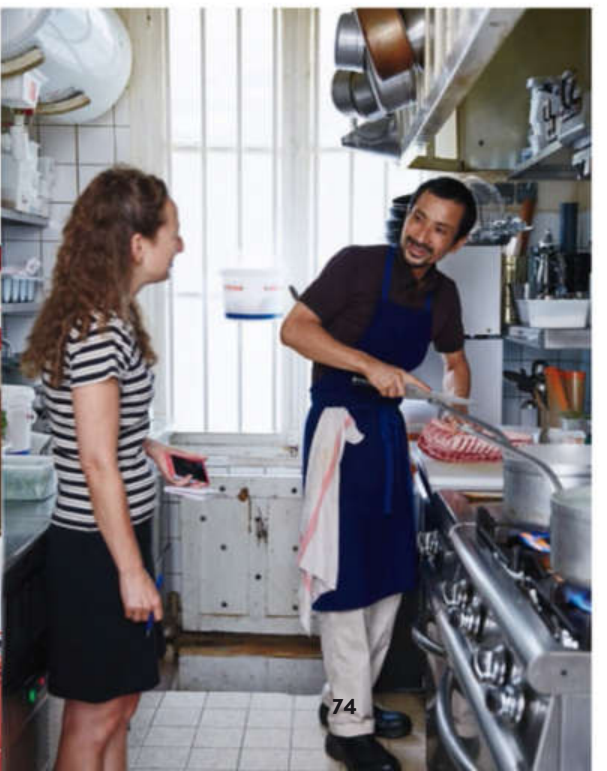
3. Melt 1 tablespoon of the butter in the skillet. Add the shallot and cook over moderately high heat, stirring, until softened, 1 minute. Add the wine and cook, scraping up the browned bits, until nearly evaporated, about 3 minutes. Add the stock and simmer until reduced to ½ cup, about 9 minutes. Whisk in the remaining 3 tablespoons of butter and season with salt and pepper. Strain the sauce into a bowl.

4. Spoon the sauce onto plates. Set the chicken on top, sprinkle with cashews and serve.

WINE Ripe, focused Chenin Blanc: 2012 Les Vignes Herbel La Rue aux Loups.







Author Jane Sigal researches her book in Les Enfants Rouges' tiny kitchen with chef Dai Shinozuka. He bastes pork tenderloin with brown butter before serving.

FOOD STYLIST: SIMON ANDREWS

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FROM THE EDITORS OF FOOD&WINE AND FORTUNE

The Most Innovative Women in Food and Drink

THESE ENTREPRENEURS AND IDEALISTS ARE CHANGING THE WORLD: TRANSFORMING FOOD WASTE INTO ENERGY, USING THEIR "GIRL-POWER NOTIONS" TO HELP FELLOW MIXOLOGISTS AND MORE.

BY **CHRISTINE QUINLAN**

1



Sarina Prabasi and Barbara Frost

WATERAID

As Americans face a historic drought in California, some cooks are feeling a pang every time they pour a pot of pasta water down the drain. But the crisis in California is nowhere as dire as the life-or-death issues faced by the 680 million people around the world who live without access to safe water. As WaterAid CEOs, Prabasi (above left) and Frost have helped bring water for drinking and cooking, as well as for sanitation facilities, to people in 27 countries. Prabasi was a driving force behind Congress's 2014 Water for the World Act, which directs water funding toward needy communities. As of 2015, they're also aligning their goals with the United Nations and its mission to eradicate extreme poverty by 2030. "We believe clean water, sanitation and hygiene have huge ripple effects in underserved communities," says Prabasi.

2

Kathleen Ligocki

HARVEST POWER

What if a cast-off burrito could help power a car? That's the audacious thinking behind Harvest Power, which uses cutting-edge technology to transform food waste into clean energy. Ligocki estimates that a year's worth of trash from a single restaurant could create enough electricity to power a home for a decade. Keeping food waste out of landfills is also helpful: Organic waste can produce a greenhouse gas that's 25 times more potent than carbon dioxide. Since taking over as CEO last year, Ligocki has raised $40 million toward the company's efforts to produce renewable energy and nutrient-rich soils. She's also leading an even more ambitious project, converting the gas produced by food waste into natural gas that would eventually power vehicles.



FROM TOP: WATERAID; TOMMY REECE


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Jessica Alba

THE HONEST COMPANY

Many people who live an organic lifestyle want to spread the good word; some have even turned that passion into a business. But few have been as successful as Alba. Her Honest Company sells high-quality, reasonably priced, eco-friendly goods–widely available at stores including Target and Whole Foods. Where other companies use formaldehyde and ammonia in their kitchen cleaning products, The Honest Company uses coconut-based cleaners and essential oils. Many of its products are biodegradable. The idea clearly resonates, because the company is growing steadily: It's been valued at nearly $1 billion, with plans to expand internationally.





Jen Johnson and Serafina Palandech

HIP CHICK FARMS

Chicken fingers and Chez Panisse aren't usually associated with one another. But Palandech and Johnson (far left), the couple behind Hip Chick Farms, are bringing a sustainable ethic to the world of frozen chicken dinners. Johnson, a former Chez Panisse chef, develops the recipes, which include spicy wings, meatballs and nuggets, using ethically raised birds from a local Sonoma farm. "Frozen foods don't tend to be superhot items in the marketplace, but we're a premium product," says Palandech. The chef-driven, sustainably sourced recipes are especially appealing at a moment when consumers and retailers alike are paying more attention to the quality of their food. In early 2015, Hip Chick was in 300 stores; by the end of the year, it will be in 1,200.

Lynnette Marrero and Ivy Mix

SPEED RACK

Men in suspenders with ironic mustaches no longer define the star mixologist; talented women are on the rise. Some of the credit goes to Marrero (far right) and Mix, the duo behind the all-female bartending competition and networking confab Speed Rack. Now in its fourth year, it has raised $300,000 for breast cancer charities and is expanding in scope and influence, driven by what Mix calls its "girl-power notions": It recently hosted a summit–a series of demos organized around the Speed Rack Finals–as well as competitions abroad. As the company grows, Marrero and Mix are thinking globally. "We're constantly contacted by people from different countries, asking us to bring Speed Rack to their communities," says Marrero.



HUNGRY FOR MORE? For more on these women, go to foodandwine.com/innovative-women.

6. Julie Smolyansky, Lifeway Foods
Introduced kefir—and its health benefits—to millions of people.

7. Leanne Brown, author, *Good and Cheap*
Creates recipes to help families on food stamps eat well.

8. Danielle Gould, Food + Tech Connect
Mentors and connects experts with start-up food companies.

9. Lauren Bush Lauren, FEED Supper
Mobilizes millennials to give dinner parties for charity.

10. Carla Hall, restaurateur and co-host of *The Chew*
Inspires home cooks with her energy and entrepreneurialism.

11. Cristina Mariani-May, Banfi Vintners
Makes and imports a growing portfolio of wine at all prices.

12. Kara Cissell-Roell, VMG Partners
Invests in promising health-centric food companies.

13. Pashon Murray, Detroit Dirt
Leads the composting and urban-farming revolution in Detroit.

14. Kara Goldin, Hint Water
Converts soda addicts into flavored-water fans.

15. Dominique Crenn, Atelier Crenn
Is a role model for ambitious, boundary-pushing chefs.

16. Bertha Gonzalez Nieves, Casa Dragones
Makes pioneering, high-end sipping and mixing tequilas.

17. Allison Hooper, Vermont Creamery
Teaches goat farmers how to improve their businesses.

18. Jessamyn Rodriguez, Hot Bread Kitchen
Trains immigrants and low-income women in food service.

19. Caroline Frey, winemaker
Champions biodynamic farming methods at three wineries in France.

20. Nikiko Masumoto, Masumoto Family Farm
Fights food waste and advocates for small-scale farmers.

FROM TOP: JESSICA SAMPLE; JAY WATSON; SPEED RACK

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HANDBOOK

"Mastering My Mistakes" lessons:

Pork Milanese with Dandelion Salad (p. 82)

Cauliflower Soup with Herbed Goat Cheese (p. 85)

Chef Anne Burrell shows F&W's Dana Cowin (left) the two-handed way to bread pork chops for frying.



MASTERING MY MISTAKES PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: BARRETT WASHBURNE; STYLE EDITOR: SUZIE MYERS; GROOMER: TRESSA DEGIORGI

DO!

1

I used to end up with sticky clumps the size of olives on my fingers whenever I tried to bread a pork chop. Anne totally put a stop to this. Now I use one hand to dip the chop in the wet eggs and the other to dip it in the dry flour and breadcrumbs.





PORK MILANESE WITH DANDELION GREEN SALAD

Mastering My Mistakes

Inspired by her new book, *Mastering My Mistakes in the Kitchen,* F&W editor in chief **Dana Cowin** takes a cooking lesson from a chef. Her teacher this month: Anne Burrell, the cookbook author and host of *Chef Wanted* on Food Network.

Pork Milanese with Dandelion Green Salad

Total **45 min;** Serves **4 to 6**

- **2 large eggs**
- **1 cup all-purpose flour**
- **2 cups panko**
- **Six 3-oz. pork loin cutlets**
- **Kosher salt and pepper**
- **1 tsp. extra-virgin olive oil, plus more for frying**
- **4 bacon slices (4 oz.), cut crosswise ¼ inch thick**
- **2 Granny Smith apples, peeled and cut into ½-inch dice**
- **½ small red onion, cut into thin strips**
- **½ cup apple cider**
- **2½ Tbsp. apple cider vinegar**
- **½ lb. dandelion greens, thick stems discarded, leaves cut crosswise into 1-inch pieces**

1. Preheat the oven to 200°. Line a large baking sheet with paper towels. In a shallow bowl, beat the eggs with 1 tablespoon of water. Put the flour and panko in 2 separate shallow bowls.

2. Season the pork cutlets with salt and pepper. Dredge in the flour, then dip in the egg, letting the excess drip back into the bowl. Dredge the coated pork in the panko, pressing lightly to help it adhere.

3. In a large skillet, heat ¼ inch of olive oil until shimmering. Add 3 of the cutlets and fry over moderately high heat, turning once, until browned and just cooked through, about 5 minutes; transfer to the prepared baking sheet. Repeat with the remaining cutlets. Transfer the pork to the oven to keep warm.

4. Wipe out the skillet and heat the 1 teaspoon of olive oil in it. Add the bacon and cook over moderate heat, stirring, until browned and crisp, 3 to 5 minutes. Add the apples and onion and cook over moderately high heat, stirring occasionally, until the apple just starts to soften, about 3 minutes. Add the apple cider and vinegar and cook until the liquid is reduced by half, about 3 minutes.

5. Scrape the apple mixture into a large bowl. Add the dandelion greens and toss well. Season with salt and pepper and toss again. Transfer the pork Milanese to plates, top with the salad and serve right away.

WINE Spiced, dark-cherry-rich Oregon Pinot Noir: 2013 St. Innocent Temperance Hill.

PLATE BY WRF LAB; KNIFE FROM ABC CARPET & HOME



1 When I made the garnish for Anne's soup, I tossed the brussels sprout leaves with the cauliflower florets; it seemed expedient. But the leaves burned! Anne smartly puts the sprouts and florets on different sides of the baking sheet so you can easily remove the ones that finish first.



2 Anne uses her knife to nudge the shapely cauliflower florets off the stalk. She also keeps the pieces small so that they fit in your soup spoon.



3 I have had blenders explode, spraying soup all over the room. I now know not to put in too many ingredients. Anne gave me one more tip: Always start on a slow speed.



Cauliflower Soup with Herbed Goat Cheese

Total **50 min;** Serves **4 to 6**

- **One 2½-lb. head of cauliflower, cored**
- **¼ cup extra-virgin olive oil**
- **1 medium leek, white and light green parts only, coarsely chopped**
- **1 large garlic clove, minced**
- **Kosher salt**
- **1 large baking potato, peeled and cut into 1-inch pieces**
- **¾ cup dry white wine**
- **1 quart chicken stock or low-sodium broth**
- **3 thyme sprigs tied in a bundle, plus 1 tsp. chopped leaves**
- **8 brussels sprouts (6 oz.), trimmed and separated into leaves**
- **4 oz. cold fresh goat cheese, crumbled**
- **2 Tbsp. snipped chives**
- **¼ cup heavy cream**

1. Preheat the oven to 375°. On a work surface, cut one-fourth of the cauliflower into ½-inch florets. Coarsely chop the remaining cauliflower.

2. In a large saucepan, heat 2 tablespoons of the olive oil. Add the leek, garlic and a generous pinch of salt and cook over moderate heat, stirring occasionally, until softened, 5 minutes. Stir in the potato and the chopped cauliflower, then add the wine and cook over high heat until reduced by half, 4 minutes. Add the stock and the thyme bundle and bring to a boil. Reduce the heat to moderately low and simmer, stirring occasionally, until the vegetables are very tender, about 30 minutes. Discard the thyme bundle.

3. Meanwhile, at either end of a large rimmed baking sheet, separately toss the cauliflower florets and brussels sprout leaves each with 1 tablespoon of olive oil and season with salt. Roast for 15 to 18 minutes, stirring each halfway though, until lightly browned and tender. In a small bowl, mix the goat cheese with the chives and chopped thyme.

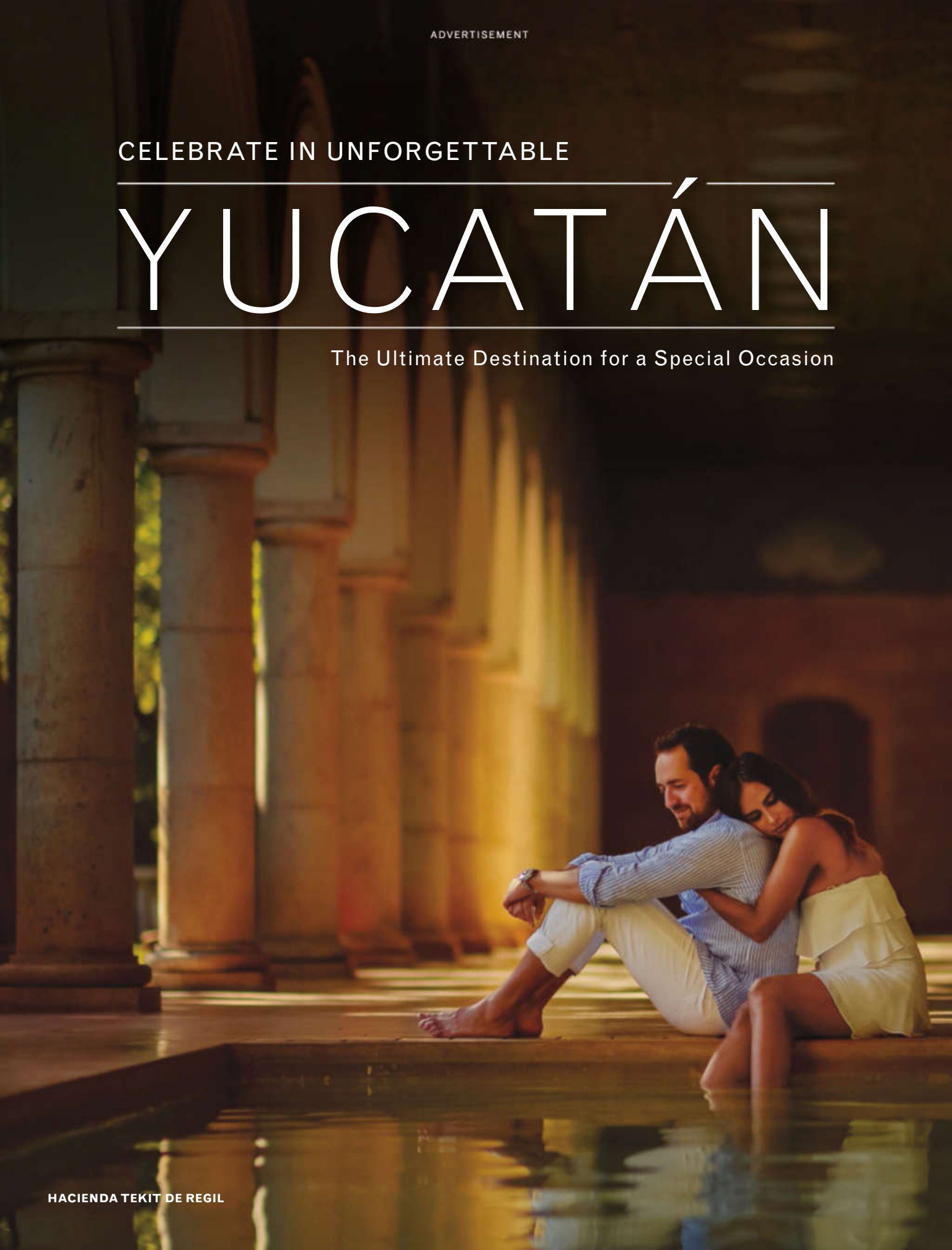
4. In a blender, puree the soup in 2 batches until very smooth. Return the soup to the saucepan and stir in the cream. Rewarm over moderate heat, adding water if the soup seems too thick; season with salt. Ladle into bowls and top with the roasted brussels sprout leaves and cauliflower florets. Sprinkle the herbed goat cheese on top and serve hot.

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With beautiful scenery and a wide variety of things for guests to do, the state of Yucatán has become the ultimate new destination for hosting special events. It's the perfect venue for anniversary banquets, destination weddings, birthday parties and more. People from all over Mexico—and from around the world—come to the region to experience high quality service and high end cuisine in spectacular settings. Many old henequen haciendas have been restored and serve as magnificent locations for events. Conjuring another time, these incomparable properties are perfect for any destination celebration.

There's a rich culinary history dating back to Mayan times in Yucatán. Today's chefs continually develop the cuisine, using new ingredients and cooking techniques. Mérida-based chef Pastor Castellanos is a champion of this fusion style.

For more than 60 years, his family's pioneering catering company, Margarita Zoreda, has created memorable local events, including celebrations set in henequen haciendas where Castellanos puts his signature on classic Yucatecan dishes. A traditional fruit salad called xec (pronounced "shaec") served as inspiration for the chef's shrimp ceviche with papaya, sour orange, jicama and cilantro. It's an intriguing fusion of old and new, just like amazing Yucatán. With evocative event locations, vibrant local traditions, and inspired cuisine and services, you and your guests will be in great hands in welcoming Yucatán.

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Salad of the Month: Barley

The duo behind San Francisco's Rich Table, **Evan and Sarah Rich,** created this month's visual guide. Look for the salads at Chefs Club by Food & Wine, our new Manhattan restaurant (chefsclub.com).



ROASTED RADISHES + RAW RADISH GREENS

Shiro Shoyu Vinaigrette

Total: 10 min; Makes 1¼ cups

In a medium bowl, whisk ½ cup **fresh lemon juice**, ½ cup **extra-virgin olive oil**, ¼ cup **shiro shoyu (white soy sauce)** or **low-sodium soy sauce** and ¼ cup minced **shallot** until well incorporated. Season with **kosher salt**.



PAN-ROASTED SALMON + MARINATED ARTICHOKES + RED ONION + CILANTRO



ROASTED ACORN SQUASH + GOAT CHEESE + MINT



All of these salads can be made with whole-grain hulled barley or polished, quicker-cooking pearl barley.

BROCCOLI RABE + CRISPY GARLIC + CHILE OIL + LEMON ZEST

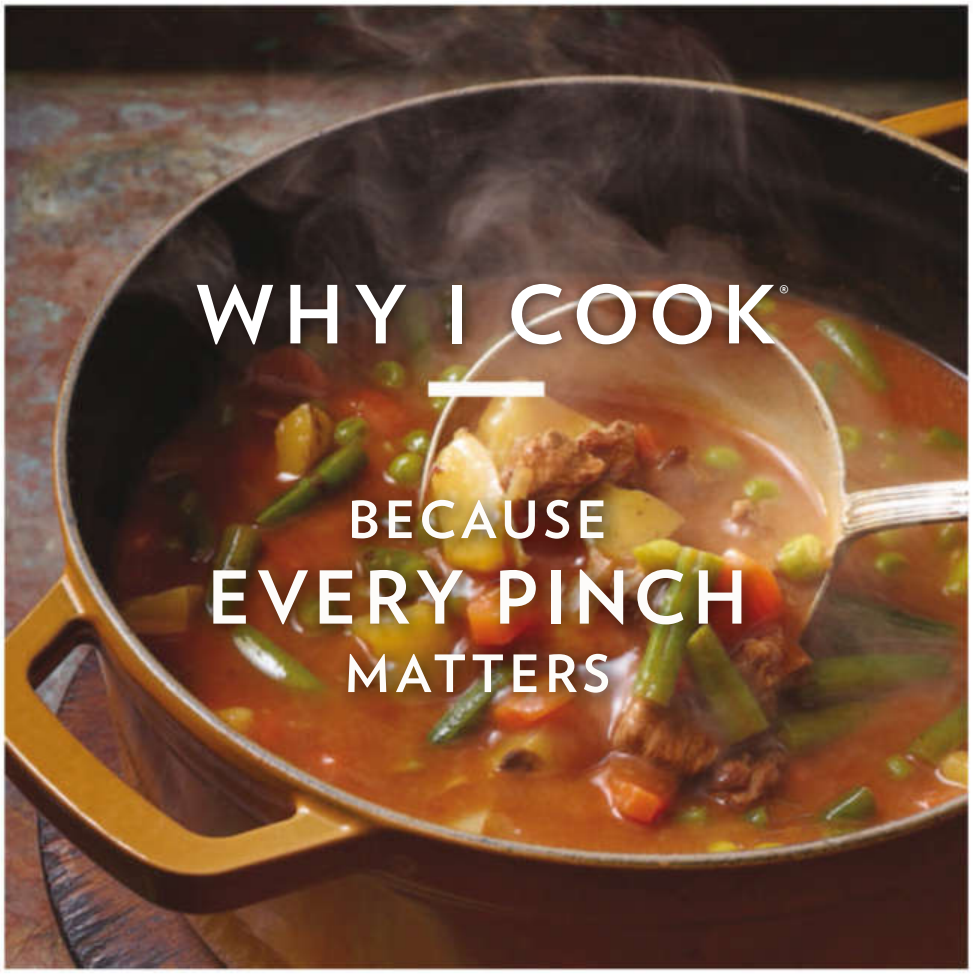


PHOTOGRAPH: NICOLE FRANZEN; FOOD STYLIST: KAY CHUN; STYLE EDITOR: SUZIE MYERS. BOWLS BY HUMBLE CERAMICS; PITCHER (HOLDING VINAIGRETTE) BY WRF LAB













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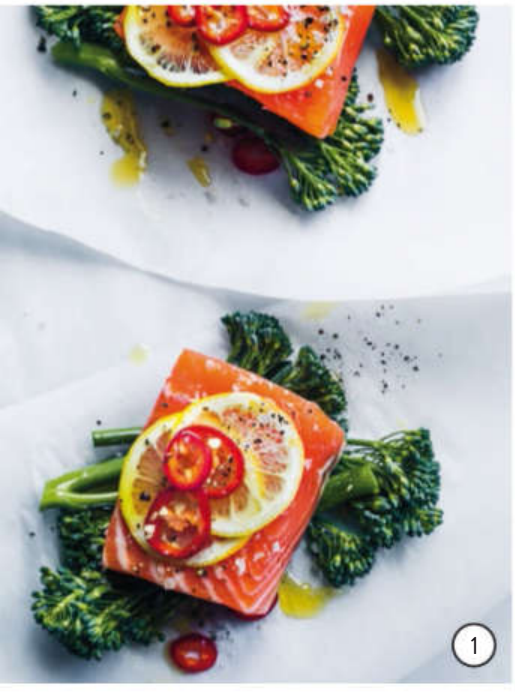
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Market Math: Salmon

F&W's Justin Chapple

1
Salmon Papillotes

Arrange 1 lb. **Broccolini,** four 6-oz. **salmon fillets,** 8 thin **lemon slices** and 1 thinly sliced **Fresno chile** on 4 large sheets of parchment. Drizzle each with 1½ Tbsp. **olive oil**; season with **salt** and **pepper.** Fold up the parchment and seal the packets; transfer to a baking sheet. Bake at 425° for 15 minutes. Open and serve.

2
Salmon-Tomato Skewers

In a bowl, whisk ¼ cup **olive oil**, 3 Tbsp. **lemon juice** and 2 tsp. each **Dijon mustard** and minced **rosemary**; season with **salt** and **pepper.** Thread 16 **cherry tomatoes** and 1½ lbs. **salmon fillet** cut into 1½-inch cubes onto 4 long skewers; brush with **olive oil** and season with **salt** and **pepper.** Grill over moderately high heat for 6 minutes, turning once. Drizzle with the vinaigrette.

3
Salmon & Citrus Salad

Whisk ½ cup **buttermilk,** 2 Tbsp. **olive oil** and 1½ tsp. **poppy seeds**; season with **salt** and **pepper.** On a platter, top 1 lb. cooked and flaked **salmon** with 2 peeled and sliced **navel oranges,** 1 sectioned **pink grapefruit** and 1 sliced **avocado.** Drizzle with the dressing and top with **chives.**

4
Salmon Sandwiches

In a bowl, whisk ½ cup each of **mayo** and finely chopped **green apple** with 3 Tbsp. **prepared horseradish.** In a nonstick skillet, heat 1 Tbsp. **canola oil.** Season four 6-oz. **salmon fillets** with **salt** and **pepper** and cook over moderately high heat for 8 minutes, turning once. Spread the mayo on 4 toasted **brioche buns.** Top with the salmon, **cooked bacon** and **lettuce.** Close and serve.

PHOTOGRAPHS: EVA KOLENKO; FOOD STYLIST: LILLIAN KANG; PROP STYLIST: NATASHA KOLENKO

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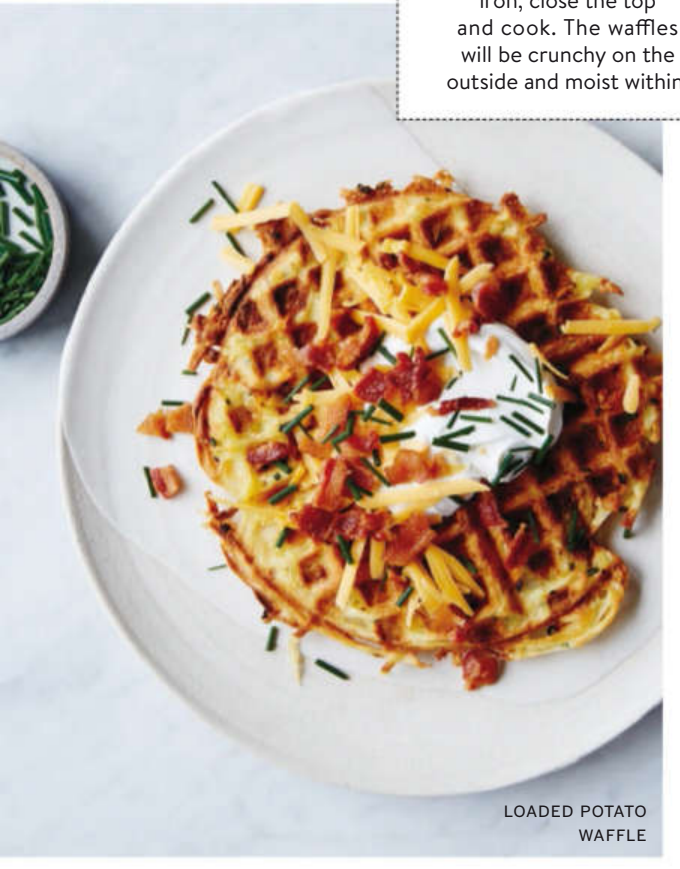


Mad Genius Tips: Potato Waffles

Justin Chapple, star of F&W's Mad Genius Tips videos, uses his waffle iron for extra-crispy hash brown–potato pancake mash-ups.

WAFFLE IRON TRICK

Scoop shredded potatoes into a waffle iron, close the top and cook. The waffles will be crunchy on the outside and moist within.



LOADED POTATO WAFFLE

Loaded Potato Waffles

Total **40 min;** Serves **4**

- **2 lbs. baking potatoes—peeled, coarsely shredded and squeezed dry**
- **2 large eggs, lightly beaten**
- **3 Tbsp. all-purpose flour**
- **1½ tsp. kosher salt**
- **1 tsp. baking powder**
- **¾ cup shredded extra-sharp yellow cheddar cheese, plus more for topping**
- **3 Tbsp. melted unsalted butter, plus more for brushing**
- **½ cup crumbled cooked bacon, plus more for topping**
- **⅓ cup chopped chives, plus more for topping**
- **Sour cream, for topping**

1. Heat an 8-inch waffle iron and preheat the oven to 200°. In a large bowl, mix the potatoes with the eggs, flour, salt, baking powder, ¾ cup of cheese and 3 tablespoons of butter. Fold in the ½ cup of bacon and the ⅓ cup of chives.

2. Brush the waffle iron with melted butter and spread one-fourth of the potato mixture onto it. Close and cook on high until the waffle is golden and crisp, 5 to 7 minutes. Transfer to a rack in the oven to keep warm. Repeat with the remaining potato mixture. Serve the waffles topped with sour cream, crumbled bacon, cheddar and chopped chives.

NOTE These waffles can be made in a Belgian waffle maker to serve 3: Spoon one-third of the mixture onto the iron instead of one-fourth.



Waffled Potato Blini with Smoked Salmon

Total **40 min;** Serves **4**

- **2 lbs. baking potatoes—peeled, coarsely shredded and squeezed dry**
- **1 medium onion, shredded**
- **2 large eggs, lightly beaten**
- **3 Tbsp. all-purpose flour**
- **2 Tbsp. chopped dill**
- **1½ tsp. kosher salt**
- **1 tsp. baking powder**
- **3 Tbsp. melted unsalted butter, plus more for brushing**
- **Smoked salmon and sour cream, for serving**

1. Heat an 8-inch waffle iron and preheat the oven to 200°. In a bowl, mix the potatoes, onion, eggs, flour, chopped dill, salt, baking powder and the 3 tablespoons of butter.

2. Brush the waffle iron with melted butter; spread one-fourth of the potato mixture onto it. Close and cook on high until the blini is golden and crisp, 5 to 7 minutes. Transfer to a rack in the oven to keep warm. Repeat with the remaining potatoes. Serve topped with smoked salmon and sour cream.

PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: BARRETT WASHBURNE; STYLE EDITOR: SUZIE MYERS; GROOMER: MELISSA FORMICA. PLATE BY JANAKI LARSEN

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Cravings

These stellar tarts are by Vermont pastry chef **Gesine Bullock-Prado,** author of *Let Them Eat Cake.* Try them at Chefs Club by Food & Wine, our new Manhattan restaurant (chefsclub.com).



Frangipane (almond paste) adds flavor and richness to the tarts.

Fig-and-Frangipane Galettes

Active **1 hr**
Total **2 hr 30 min plus cooling**
Makes **six 4-inch galettes**

DOUGH

- **2 cups plus 2 Tbsp. all-purpose flour, plus more for dusting**
- **1 Tbsp. granulated sugar**
- **1 tsp. fine salt**
- **2 sticks cold unsalted butter**
- **½ cup ice water**

FRANGIPANE

- **5 oz. almond paste**
- **3 Tbsp. unsalted butter, softened**
- **2 Tbsp. all-purpose flour**
- **1 tsp. finely grated lemon zest**
- **Pinch of fine salt**
- **2 large eggs**
- **½ cup apricot preserves**
- **11 fresh Black Mission figs, stemmed and quartered**
- **¼ cup turbinado sugar**

1. Make the dough In a large bowl, whisk the flour with the sugar and salt. Using the large holes on a box grater, grate the butter over the flour. Gently toss the butter with the flour to mix. Sprinkle on the water and stir with a wooden spoon until the dough just starts to come together. Turn the dough out onto a lightly floured work surface and gather any crumbs. Gently flatten the dough with your hands and fold in half; repeat the flattening and folding 2 more times. Pat the dough into a disk, wrap it in plastic and refrigerate until chilled, about 30 minutes.

2. Preheat the oven to 375°. Line 2 large rimmed baking sheets with parchment paper. Divide the dough into 6 equal pieces and form into balls. On a lightly floured work surface, roll out each ball to a 6-inch round. Transfer the rounds to the baking sheets and refrigerate for 15 minutes.

3. Meanwhile, make the frangipane In a food processor, combine the almond paste with the butter, flour, lemon zest, salt and 1 egg. Pulse until smooth.

4. Spread the apricot preserves on the pastry rounds, leaving a 1-inch border around the edges. Spread the frangipane over the preserves and arrange the figs decoratively on top. Fold the pastry up and over the fruit. Beat the remaining egg with 1 tablespoon of water and brush some of the egg wash on the pastry rims; sprinkle with the turbinado sugar.

5. Bake the galettes for 40 to 45 minutes, rotating the baking sheets halfway through, until the crusts are browned and the frangipane is puffed. Let cool before serving.

MAKE AHEAD The galettes can be covered and kept at room temperature for 1 day.

WINE Juicy, dark-fruited ruby port: Quinta do Infantado.

PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: KAY CHUN; STYLE EDITOR: SUZIE MYERS

Visit the Studio at **Chefs Club by FOOD & WINE** for a taste of dishes from great chefs from around the world. Studio reservations are limited. Book now by calling 212.941.1100.

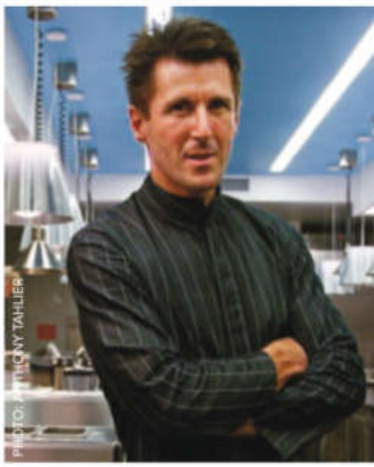
OCTOBER 2
CHEFS JUAN JOSÉ CUEVAS & DIDIER ELENA

Celebrate the bounty and beauty of Puerto Rico's culinary legacy with a one-night-only collaborative dinner featuring Juan José Cuevas of 1919 in San Juan, and his mentor, Chefs Club's own Didier Elena.





CHEFS CLUB
BY FOOD & WINE



OCTOBER 18-24
CHEF LAURENT GRAS

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OCTOBER 29-30
CHEF BRADY WILLIAMS

This past April, rising star Brady Williams took over the kitchen at Canlis in Seattle as only the sixth chef in the restaurant's rich 64-year history. For two nights at Chefs Club, he will showcase the flavors of the Pacific Northwest and the unique culture that integrates the past, present and future of Canlis.

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NOVEMBER 8
CHEFS APOLLONIA POILÂNE & LIOR LEV SERCARZ

Wander down the Rue du Cherche-Midi in Paris and you're sure to run into one of the most storied bakeries in all of France, Poilâne. For one special brunch, its amazing proprietress, Apollonia Poilâne, will collaborate with Lior Lev Sercarz of La Boîte, a specialty spice shop here in New York.





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BIG IDEAS



Instead of a sugary glaze, this duck is all about crisp skin and spiced sauce.

PHOTOGRAPHS: TARA FISHER; FOOD STYLIST: RACHEL WOOD

THE GASTRONAUT FILES

Duck à l'Orange

Chef Ludo Lefebvre modernizes a French classic with orange blossom water and ras el hanout.

ICONOCLASTIC CHEF LUDO LEFEBVRE has an unexpected soft spot for old-school French classics–he loves them sincerely, not ironically. At Petit Trois in Los Angeles, he celebrates stalwarts like sole meunière and escargot. But no dish captures his imagination like duck à l'orange. "I love to twist it," Lefebvre says. For the genius recipe on the next page, inspired by North African flavors, he cooks duck breast and tender leg confit separately, then serves them in an astonishingly delicious sauce of orange juice simmered with buckwheat honey, orange blossom water and the spice blend ras el hanout. –SARAH DiGREGORIO

Spiced Duck à l'Orange

Active: 1 hr; Total: 1 hr 30 min plus overnight drying; Serves 4

Ras el hanout is a North African spice mix. It's delicious in this sweet-tart sauce, which can be refrigerated for up to five days.

- **5 Tbsp. dark honey, such as buckwheat**
- **1 cup fresh orange juice**
- **⅓ cup chicken stock or low-sodium broth**
- **¼ cup apple cider vinegar**
- **2 Tbsp. orange blossom water**
- **1 Tbsp. ras el hanout**
- **4 Tbsp. unsalted butter**
- **Kosher salt and white pepper**
- **4 confit duck legs**
- **Four 8-oz. duck breasts, refrigerated uncovered on a rack overnight**
- **2 blood oranges or oranges**
- **2 cups amaranth leaves or baby spinach leaves**
- **Mint leaves, for garnish**

Make the Sauce

1. In a small saucepan, bring the honey to a boil over high heat. Add the juice, stock, vinegar, orange blossom water and ras el hanout. Return to a boil and cook over moderately high heat until reduced by half (to about 1 cup), 16 to 18 minutes. Off the heat, whisk in 2 tablespoons of the butter. Season with salt and pepper; keep warm.

Cook the Duck

2. Meanwhile, preheat the oven to 425°. Place the duck legs on a foil-lined rimmed baking sheet and roast until heated through and browned, 14 to 16 minutes. Transfer to a plate and tent with foil to keep warm.

3. Using a paring knife, deeply score the skin of each duck breast every ½ inch in a crosshatch pattern; season with salt. In a large skillet, arrange the duck breasts skin side down. Place the skillet over moderately low heat and cook, without turning, until some of the fat has rendered and the skin is golden brown, 14 to 16 minutes. Turn the breasts and cook until medium rare (130° internal temperature), 2 to 3 minutes longer. Transfer to a cutting board and let rest. Drain the fat from the skillet and save for another use; reserve the skillet.

Finish the Dish

4. On a cutting board, trim the ends from each blood orange and then slice away all the peel and pith. Cut each orange crosswise into ¼-inch slices, then halve the slices.

5. Return the skillet to high heat and melt the remaining butter. Add the amaranth leaves and swirl the skillet until they are wilted and fragrant, 20 seconds. Slice the duck breasts. Arrange the breasts and the amaranth on plates and drizzle with the sauce. Top with the duck legs and orange slices and garnish with mint leaves.

WINE Spiced, red-berried southern Rhône red: 2013 J.L. Chave Mon Coeur Côtes du Rhône.



Lefebvre roasts the legs separately from the breasts to ensure that everything cooks evenly.

Technique Tips



1

AIR-DRY THE DUCK
Refrigerate the breasts uncovered on a rack overnight to remove moisture from the skin. It will get supercrisp and golden when cooked.



2

CUT THE PEEL AND PITH
from the blood oranges by slicing along the curves of the fruit. Then cut crosswise to make neat slices.



Santa Margherita

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The Coffee Conundrum

IS TODAY'S COFFEE TOO STRONG TO DRINK? WRITER AND VETERAN CAFFEINE CONSUMER **MARNIE HANEL** INVESTIGATES.

LATELY I FEEL AS though I'm rolling the dice every time I order a coffee. Sometimes I drink it and I'm perfectly fine. Other times, the most seemingly innocuous cup will send me skyrocketing. Lest you think I'm a wimp, the other day I went to a single-origin tasting at the Portland, Oregon, headquarters of Stumptown, and the man behind the bar warned me against drinking the coffee. "This cup is not a cup," he said, handing me a cup. Channeling Napa, perhaps, he revealed that this not-a-cup was a spittoon. "The goal of the tasting is to get as much information as possible before you get caffeinated out of your dome," he said. That seemed strange since he'd only brewed enough coffee for each person in our group to consume a total of about one cup. Is today's coffee too strong to actually drink?

These days, coffee is better on every level than it was even a few years ago. But while the drink has changed, our coffee-consuming habits haven't kept up. In the past, it was easy to identify a situation that could lead to over-caffeination: drinking cup after cup of thin, bitter coffee. But now it's become easy to overlook the cues.

"Coffee is so powerful now. You can't have a triple espresso cortado followed by a pour-over—your heart's going to explode."

—CHEF JONATHON SAWYER

"This may be a gauche reference, but coffee is almost like weed now," says Cleveland chef Jonathon Sawyer. "It's so powerful, and the extraction can be so caffeinated, that you can't just have a triple espresso cortado followed by a pour-over followed by this and that. It's too much. Your heart's going to explode."

MATT HIGGINS, the owner of Coava Coffee Roasters in Portland, thinks the analogy to pot is spot-on. He says the warnings surrounding Oregon's legalization of recreational marijuana—Go slow, NPR listener, this is not your Woodstock doobie—could apply to coffee, too. "The purity is higher, the quality is higher, the standard of preparation is higher," he says. But while the conversation around marijuana is all about the high, craft coffee makers are loath to speak about caffeine, much less to issue cautions. The emphasis now is on drawing out each bean's particular flavor.

"Specialty coffee has fought vigorously to get away from caffeine as a talking point," says Michael Phillips, the director of training for Oakland, California–based Blue Bottle Coffee. "This is no longer just medicine to get us through the day. This is a delicious experience." He suggests that inquiring about a coffee's caffeine content is akin to asking if a craft cocktail will get you drunk. But while it may not be polite to talk about the effects of booze, you might still end up dancing on a table if you drink it.

What few people know is that as roasters and baristas work to create more flavorful coffee, they're making a product that can deliver an extra-powerful buzz.

MARCUS NILSSON/GALLERY STOCK



STARTS WITH A
BITE OF *grass.*
ENDS WITH A BITE OF *bliss.*



Delicious. BECAUSE NATURE SAID SO.

Among top-tier purveyors, light-roasting has become standard practice: Handling the beans delicately leaves the subtle flavors intact. The thinking is that a light roast showcases a coffee's best, most refined qualities, while a dark roast covers up the defects of a so-so bean.

"The dark-roast coffee drinker often uses the vocabulary, 'I like strong coffee' or 'I like bold coffee,' which exists to me as something that's very muddy and thick," says Boston-based coffee guru George Howell. "The lighter roast permits nuance." It's counterintuitive, but these seekers of strength are looking in the wrong direction. Because the coffee bean is baked for less time, a light roast is denser—and, bean for bean, more caffeinated—than a dark one.

In serious cafés like Coava or George Howell's eponymous locations, this doesn't matter much; baristas are measuring coffee grounds by weight, so it all equals out. But at home, where you're groggily scooping your own, a light roast can result in a more caffeinated cup.

STARBUCKS has played a large role in hooking the country on coffee by giving us more caffeine. They upped the brewing ratio, doubling the amount of coffee grounds per cup from the traditional one tablespoon to two, a standard that has trickled down to other coffee shops if not into home kitchens.

Recently, though, Starbucks may have been bested at its own game. Companies like Stumptown and Blue Bottle started brewing coffee for hours instead of minutes, yielding the phenomenon that everybody is talking really, really fast about: cold brew. Although I'm not inclined to pick up a can of Red Bull, I'd never turn down a pint of Stumptown Chocolate Cold Brew, which contains more than four times the amount of caffeine as the energy drink. In the case of prepackaged coffee drinks, like those enticing Stumptown pints, a label announcing the caffeine content might help—just as it's nice to be able to pick up a bottle of beer and know how much alcohol is in it—but even that doesn't touch the larger mystery. Unless it's brewed by an automated machine, the caffeine content in the average cup of coffee is only going to be as consistent as the person making it.

THERE'S A CLASSIC caffeine study in which a researcher bought a 16-ounce Breakfast Blend from the same Starbucks on six consecutive days and found that the caffeine content fluctuated wildly, swinging from 259 to 564 milligrams. That's analogous to a bottle of wine suddenly turning into whiskey, says Murray Carpenter, the author of *Caffeinated: How Our Daily Habit Helps, Hurts, and Hooks Us.* Two things are at play, he says: the human factor, which presumably Starbucks minimized by imposing its standard brewing ratio, and the coffee itself. "It's a natural product," Carpenter says. "Just as one potato may vary from the next, so, too, can coffee beans."

The takeaway, for me at least, is that I'm not insane for being variously affected by coffee, which is itself so varying. It's no wonder so many people feel a little uneasy about drinking something that

"Dark-roast coffee exists to me as something that's very muddy and thick. The lighter roast permits nuance."
—GEORGE HOWELL, GEORGE HOWELL COFFEE



MILLER MOBLEY/REDUX

George Howell with a siphon brewer.



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produces such an unpredictable effect. What's puzzling, though, is that it could be better managed–it just isn't. Glen Fox, an Australian scientist, has developed a way to sort beans by caffeine content, envisioning it as a means for high-end coffee makers to implement quality control. So far, he says, no one has taken him up on it. Maybe people don't want to know what's in their coffee because they fear the results. I know I don't. As a caffeine enthusiast, I feel guilty. I have coffee shame. But is that even necessary?

WHEN I WAS PREGNANT, I was offered, without compunction, raw cheese and wine, sushi and steak tartare, but never coffee. When I ordered it, baristas often volunteered the tea list instead while my fellow patrons looked askance. And so, even though I'd determined drinking it was safe, I noticed myself cutting back. I'd make myself a cup in the morning, then find it on my desk in the evening, barely touched, as though my desire for coffee was not so much about enjoying it as having it around, like a cat. Once my son was born, it didn't take me long to disabuse myself of the notion that coffee was a Zen habit. I live in Portland–they serve Stumptown at the hospital.

The strangest thing about our tormented relationship with coffee is that it's probably good for us. Countless recent studies extol its health benefits, crediting it with lowering one's risk of stroke, heart failure and cancer, and improving one's memory and warding off tinnitus. The latest federal guidelines say drinking three to five cups a day can be a healthy habit.

Those who know the most about caffeine imbibe it matter-of-factly as a course of maintenance. Take Ted Kallmyer, the resident expert at Caffeine Informer, a website that earned its fame with a calculator that crunches the numbers on how much coffee it would take to kill you. (In case you're curious, for me, that's 58 cups in a day.) He drinks a double espresso with cashew milk and a single espresso every day. "I went six months without it," he says. "But I never felt as productive."

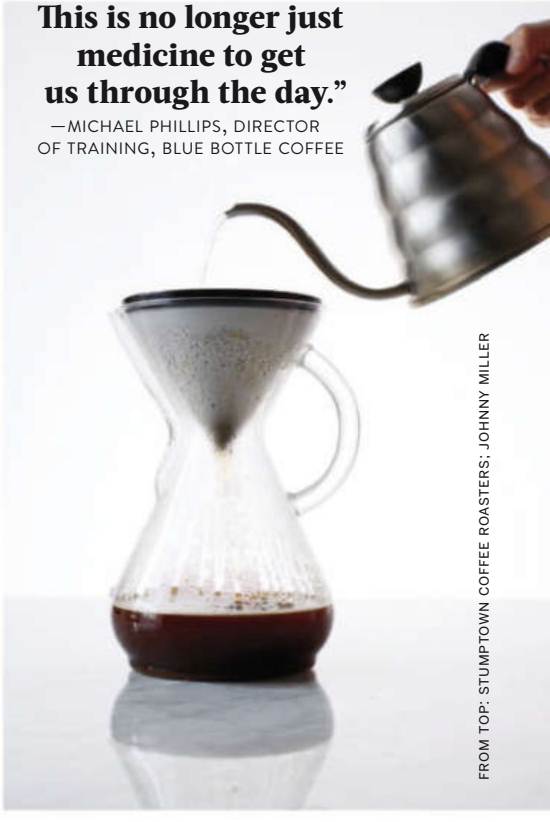
Coava's Higgins woke up one day and realized he'd been drinking coffee every single day for the past 12 years. He decided to see what would happen if he stopped. "At first I thought, This ain't so bad," he recalled recently, sitting among dozens of tiny coffee trees he'd potted tenderly for his office. "I made it until the fifth day. I was on a road trip, which was conducive to my efforts because I didn't have a way to brew." Bewildered and a little weepy, the direct-trade purist did the unthinkable. He pulled into a Jack in the Box, ordered a cup of coffee, and chugged it. He felt better right away. Even more so when he peeked into the condiments cabinet and found a submicron water-filtration system hooked to the brewer. When even the worst coffee is this good, why would anyone ever want to live without it?

Marnie Hanel is a Portland, Oregon–based writer. Her work has been featured in the New York Times Magazine, *among other places.*



Stumptown's Jim Kelso in one of his daily tasting sessions.

"Specialty coffee has fought to get away from caffeine as a talking point. This is no longer just medicine to get us through the day."
—MICHAEL PHILLIPS, DIRECTOR OF TRAINING, BLUE BOTTLE COFFEE



FROM TOP: STUMPTOWN COFFEE ROASTERS; JOHNNY MILLER

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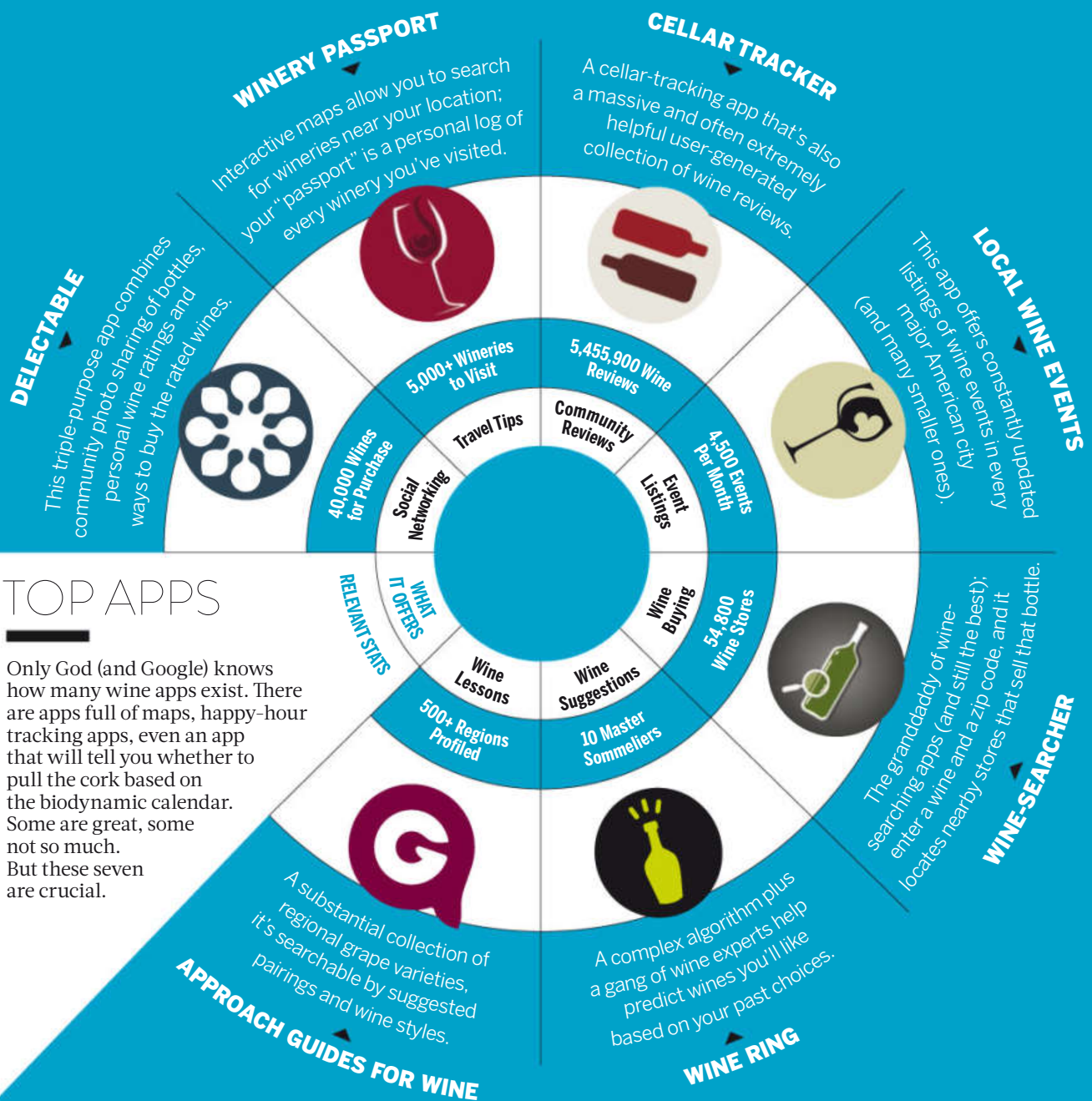
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A Selective Guide to the Digital Wine Universe

F&W'S **RAY ISLE** OFFERS HIS HYPER-CURATED LIST OF THE BEST APPS, BLOGS, SITES AND FEEDS.



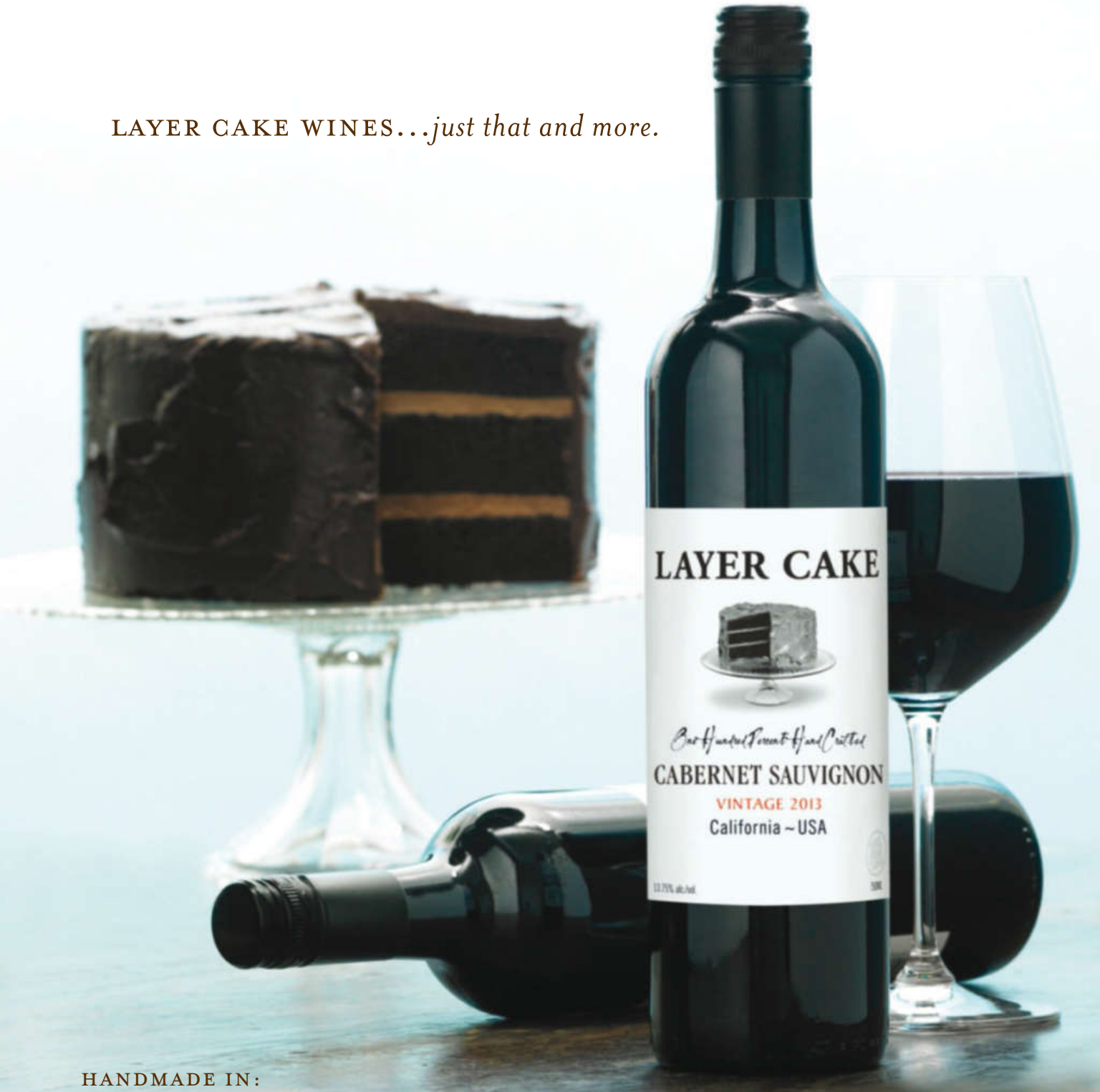
TOP APPS

Only God (and Google) knows how many wine apps exist. There are apps full of maps, happy-hour tracking apps, even an app that will tell you whether to pull the cork based on the biodynamic calendar. Some are great, some not so much. But these seven are crucial.

CLOCKWISE FROM FAR LEFT: DELECTABLE; WINERY PASSPORT; CELLARTRACKER! LLC; LOCALWINEEVENTS.COM; WINE-SEARCHER; WINE RING, INC; APPROACH GUIDES

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BEST WAYS TO SHOP

Online wine-buying is growing, with many retailers having figured out work-arounds for archaic delivery laws, and a host of on-demand delivery apps available, too.



ONLINE BUYING

AMAZON.COM Amid all the books, shoes, digital music and flea collars, Amazon sells wine—a lot of it. Nearly 9,000 different bottles are on the site, shipped to 30 states plus the District of Columbia.

WINE.COM The largest online wine seller in the country shipped nearly 3 million bottles in the US in 2014. As of last year, it also ships for pickup at local FedEx offices, which helps prevent missed deliveries (as, for example, when no one over 21 is present to sign for the package).

ON-DEMAND DELIVERY

DRIZLY One of the most comprehensive apps in the rapidly expanding alcohol-delivery world, Drizly coordinates with local stores in 18 cities, bringing wine (or beer and liquor) to your home in less than an hour.

THIRSTIE Similar to Drizly, and currently operating in almost the same number of cities, this app also recently added The Craft, a platform offering wine-pairing advice, news, cocktail recipes and more.

UP-AND-COMING BLOGS



"Rosé isn't made with a special grape; rosé is more like a state of mind."

—MADELINE PUCKETTE, WINEFOLLY.COM

"A time capsule wine bar and restaurant like Le Bougainville perfectly embodies the simultaneous joys and frustrations of living in present-day Paris."

—AARON AYSCOUGH, NOTDRINKINGPOISON.BLOGSPOT.COM

"Boutari Assyrtiko: tart but elegant. It's like that one time Courtney Love went to the Oscars."

—MARISSA A. ROSS, WINE-ALLTHETIME.COM



PODCAST

I'LL DRINK TO THAT

Levi Dalton talks to winemakers, sommeliers and other wine-world denizens. He's currently on episode

292

illdrinktothatpod.com

UP-AND-COMING BLOGS, CLOCKWISE FROM TOP: MADELINE PUCKETTE; TYLER WILLIAM PARKER; BERTRAND CELCE; CHARLES COTUGNO

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GLOBAL BLOGS

The digital world is awash in region-specific blogs, for places as far afield as China and Slovenia. Here are some of the best.



BURGUNDY
burgundy-report.com
Bill Nanson's free blog and regional guide (with a paid e-newsletter) explain Burgundy basics and profile both villages and producers. He writes frequently and intelligently about one of the world's most complex wine regions.

FRANCE



SPAIN & PORTUGAL
catavino.net
Ryan and Gabriella Opaz focus on Iberian wines plus notable people and places.



SPAIN

LOIRE
jimsloire .blogspot.com
Jim Budd's frequent estate profiles bring the Loire Valley to life. He's also a sharp commentator on the region's wine politics.

WASHINGTON
wawinereport.com
For his Washington Wine Report, Sean P. Sullivan lets readers participate in virtual tastings, rounds up news about Northwest wine from media outlets everywhere and posts photographer Richard Duval's gorgeous shots of Washington state vineyards.



CALIFORNIA
wakawakawine reviews.com
Elaine Chukan Brown's in-depth interviews with top California winemakers (and occasionally others from around the world) are intelligent, incisive and detailed.

USA



ITALY



ITALY
acevola .blogspot.com
Alfonso Cevola's deep knowledge of Italian wine history informs every post he writes.

REVIEWS

The following three resources are well worth the annual fees.

$120

VINOUS.COM
Antonio Galloni, formerly of the *Wine Advocate*, oversees a team of six respected regional critics.

$107

JANCISROBINSON.COM
Reviews, regional reports and op-eds from the premier English wine writer and her team.

$68 / YEAR

ALICEFEIRING.COM
For natural-wine fans, Feiring's newsletter is a must-read both for its articulate advocacy and fiery polemics.

BEST FEEDS

INSTAGRAM



@JOSEPPITUROCA
The tasting life of the wine director of Spain's famed El Celler de Can Roca.



@CLARECARVER
Great photos from the co-owner of Oregon's Big Table Farm.

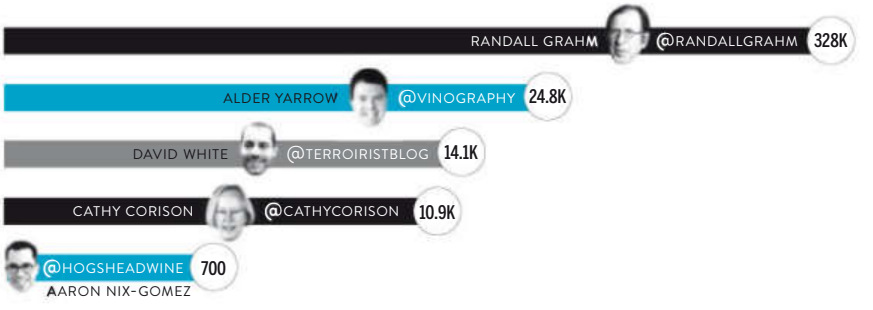


@FRESHCUTGARDENHOSE
Clever cartoons illustrate sommeliers' comments on wines they've tasted.



@SHIBASOMM
Pictures of wine bottles with a (very cute) Shiba named Suki alongside.

TWITTER



AARON NIX-GOMEZ

EXPERT SITES, CLOCKWISE FROM TOP: BILL NANSON; TIM GRAHAM/GETTY IMAGES; ALFONSO CEVOLA; GEORGE ROSE/GETTY IMAGES; RICHARD DUVAL; JON ARNOLD IMAGES LTD/ALAMY. INSTAGRAM, FROM LEFT: JOSEP PITUROCA; MARYSE CHEVRIERE FOR FRESHCUTGARDENHOSE; #BIGTABLEFARM; SHIBASOMMELIER. TWITTER, FROM TOP: ALEX KRAUSE; ALDER YARROW; RICARDO BERNARDO; A WOMAN'S PALATE; JENNIFER KEENEY

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Halloween at the Bates Motel

MAX THIERIOT, ONE OF THE STARS OF TV'S CREEPY *BATES MOTEL*, IS ALSO AN UP-AND-COMING WINEMAKER FROM A FAMILY OF GRAPE-GROWERS. F&W CASTS HIM IN A WINE-CENTRIC HALLOWEEN DINNER.

BY **RAY ISLE**

AT FIRST GLANCE, Max Thieriot is the picture of a young actor headed toward stardom. Currently playing the role of Dylan Massett (Norman Bates's long-lost half brother) on *Bates Motel*, A&E's prequel to the classic Hitchcock movie *Psycho*, he also co-starred in the creepy thriller *House at the End of the Street* alongside Jennifer Lawrence. He's good-looking enough that he got his start as a model for Gap.

In real life, Thieriot is a vintner as well as an actor. His parents' eponymous vineyard grows some of the best Pinot Noir in California, most famously for Ted Lemon, the winemaker and owner of Littorai. "I used to play in the vineyard when I was a kid," Thieriot says, but his recent ambitions are more serious. In 2011, with close friends Christopher Strieter and Myles Lawrence-Briggs, he started Senses Wines. They make about 2,000 cases a year and will soon augment their regular lineup (a Sonoma Coast Chardonnay, Pinot Noir and rosé) with several single-vineyard bottlings.

Working harvest while shooting a TV series in Canada isn't easy. "I've had times where we've finished filming in the afternoon, then I've flown home, worked harvest all night and the next morning been driving 14,000 pounds of fruit to Calistoga," Thieriot says. But the effort has paid off in wines like the complex 2013 Senses Sonoma Coast Pinot Noir ($40). Despite being only their third release, it can compete with wines from producers with far more experience.

Max's double life inspired us at F&W to imagine a Bates Motel Halloween wine dinner. For the recipes, we enlisted Sonoma County chef Duskie Estes, of Zazu Kitchen + Farm in Sebastopol, a family friend of the Thieriots. Combining delicious with spooky can be a challenge, but Estes managed it in dishes like a whole roasted sumac-dusted cauliflower that's sliced with an alarmingly hatchet-like cleaver, and dark-chocolate s'mores puddings served with a blood-red Pinot Noir syrup.

A&E will start shooting season four of *Bates Motel* in the next month or two (to air spring 2016), and, considering that, Thieriot has an idea: What if Halloween were to play a role *in* the show? "How creepy would that be?" he says. "If Norman Bates were just sitting there outside the motel, being nice to the kids and handing out candy? That's sick and twisted enough that I'm going to have to tell the producers about it."

JAMES DITTIGER

THE OFFICAL WINE OF HALLOWEEN



Wine Legend

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Thieriot and co-star Olivia Cooke, TOP RIGHT, on set. On the menu: a bloody tomahawk steak and sumac-roasted cauliflower (p. 118).

Sonoma-Style Halloween

Duskie Estes, co-owner of Zazu Kitchen + Farm in Sebastopol, California, created a menu that's ideal for a motel owned by a crazed killer–or a spectacular Halloween at home.

Tomahawk Steaks with Charred Tomato Charmoula

Active **50 min;** Total **1 hr 30 min**
Serves **6**

Estes serves these impressive on-the-bone steaks with a North African–inspired chunky tomato topping seasoned with fresh herbs, cumin, coriander and lemon. The tanginess makes the steaks good with a lighter red, such as the 2013 Senses Pinot Noir, as well as a more traditional choice like Cabernet.

- **Two 2½-lb. tomahawk rib eye steaks**
- **Kosher salt and pepper**
- **6 plum tomatoes, cored and halved lengthwise**
- **Extra-virgin olive oil**
- **1½ tsp. each cumin and coriander seeds**
- **½ cup each minced parsley and cilantro**
- **1 tsp. grated lemon zest plus 3 Tbsp. lemon juice**
- **1½ tsp. sweet paprika**
- **⅛ tsp. cayenne**

1. Season the steaks generously with salt and pepper and let stand at room temperature for 45 minutes.

2. Meanwhile, light a grill. Brush the tomatoes with olive oil and season with salt and pepper. Grill over high heat, turning once, until lightly charred, about 8 minutes. Transfer to a work surface to cool, then cut into ½-inch dice and transfer to a bowl.

3. In a small skillet, toast the cumin and coriander seeds over moderately high heat, tossing, until fragrant, about 2 minutes. Transfer to a mortar or spice grinder and let cool, then grind into a powder. Add the spices and ½ cup of olive oil to the tomatoes along with the parsley, cilantro, lemon zest, lemon juice, paprika and cayenne. Season the charmoula with salt and pepper.

4. Grill the steaks over moderate heat, turning occasionally, until an instant-read thermometer inserted in the thickest part registers 130°, about 35 minutes. Remove from the heat and let rest for 10 minutes.

5. Carve the steaks off the bone, then thickly slice the meat against the grain. Transfer to a platter, spoon the charmoula on top and serve.

FOOD PHOTOGRAPHS: ANDREW PURCELL; FOOD STYLIST: CARRIE PURCELL. TOP RIGHT: JAMES DITTIGER











BODEGA
NORTON
120 años



Roasted Cauliflower with Tahini Sauce

Active **30 min;** Total **1 hr 10 min**
Serves **6**

Aromatic seasonings and tangy sumac are rubbed all over heads of cauliflower that are roasted whole. Estes uses this spice mix in dishes that she pairs with Pinot Noir, but this cauliflower would also be great with a crisp white, like the 2013 Senses Chardonnay.

CAULIFLOWER

- **2 Tbsp. chopped thyme**
- **1 Tbsp. sumac**
- **1½ tsp. grated lemon zest**
- **1 tsp. sesame seeds**
- **1 tsp. coriander seeds**
- **1 tsp. fennel seeds**
- **¼ tsp. ground allspice**
- **¼ tsp. crushed red pepper**
- **2 small heads of cauliflower (1¼ lbs. each), ½ inch trimmed off the bottoms**
- **3 Tbsp. extra-virgin olive oil, plus more for drizzling**
- **Kosher salt and black pepper**

TAHINI SAUCE

- **⅓ cup tahini**
- **⅓ cup fresh lemon juice**
- **2 garlic cloves, crushed**
- **1 tsp. pomegranate molasses**
- **½ tsp. sumac**
- **½ tsp. ground coriander**
- **Kosher salt**
- **Chopped parsley**

1. Make the cauliflower Preheat the oven to 450°. In a spice grinder, grind the first 8 ingredients to a powder. Brush the cauliflower with the olive oil and season generously all over with salt and pepper. Set the cauliflower in a 9-by-13-inch baking dish and rub with the spice mix. Add 1½ cups of water to the dish. Roast for 1 hour, or until tender and browned; add more water if necessary.

2. Make the tahini sauce In a blender, combine the first 6 ingredients and puree until very smooth. Season with salt.

3. Serve the cauliflower whole, or cut into thick slabs and arrange on a platter. Garnish with parsley and serve with the tahini sauce.

Chocolate–and–Pinot Noir S'mores Puddings

Active **45 min;** Total **2 hr 45 min**
Serves **6**

An intense Pinot Noir syrup flavors these meringue-topped, deeply chocolaty puddings.

PUDDINGS

- **1½ cups Pinot Noir**
- **1 cup sugar**
- **1 cup whole milk**
- **¾ heavy cream**
- **4 large egg yolks**
- **1 lb. dark chocolate, finely chopped**
- **1 Tbsp. butter, softened**

MERINGUE

- **3 large egg whites**
- **½ cup sugar**
- **Pinch of cream of tartar**
- **Espresso Shortbreads (recipe follows)**

1. Make the puddings In a medium saucepan, combine the wine and sugar and bring to a boil. Simmer over moderately high heat until reduced to 1 cup, about 18 minutes.

2. In another small saucepan, bring the milk and cream to a boil. In a large bowl, beat the egg yolks. Gradually beat in the hot cream. Add the chocolate and butter; let stand for 2 minutes, then stir until smooth. Stir in half of the wine syrup. Pour the pudding into six 6- to 8-ounce heatproof glass jars or glasses. Refrigerate for at least 2 hours or overnight.

3. Make the meringue In the bowl of a stand mixer set over a saucepan of simmering water, whisk the egg whites with the sugar and cream of tartar until warm and the sugar is dissolved, 3 to 5 minutes. Let cool slightly. In the mixer, beat the whites at medium-high speed until firm, glossy peaks form, about 2 minutes.

4. Scrape the meringue into a pastry bag fitted with a large star tip and pipe it onto the puddings. Using a kitchen torch, brown the meringue. Serve with the shortbreads and remaining wine syrup.

NOTE If you don't have a torch, pipe the meringues onto a foil-lined baking sheet. Broil 6 inches from the heat until lightly browned, about 1 minute. Using a small spatula, set the meringues on the puddings just before serving.

Espresso Shortbreads

Active **30 min;** Total **50 min plus cooling;** Makes **about 20**

- **5 Tbsp. unsalted butter, softened**
- **2 Tbsp. confectioners' sugar**
- **1 Tbsp. granulated sugar**
- **¾ cup all-purpose flour**
- **1 tsp. instant espresso powder**
- **⅛ tsp. kosher salt**
- **Turbinado sugar, for sprinkling**

1. Preheat the oven to 350° and line a large baking sheet with parchment paper. In a stand mixer fitted with the paddle, beat the butter with the confectioners' and granulated sugars until fluffy. Add the flour, espresso powder and salt and beat until just combined. Scrape the dough onto a work surface and pat into a disk. Wrap in plastic and refrigerate until just firm, about 30 minutes.

2. On a lightly floured work surface, roll out the dough ⅛ inch thick. Using a 2½-inch round cookie cutter, stamp out cookies and transfer them to the prepared baking sheet. Sprinkle with turbinado sugar. Bake for 15 to 18 minutes, until the cookies are just firm to the touch and golden at the edges; rotate the baking sheet halfway through baking. Let the cookies cool on the baking sheet for 5 minutes, then transfer them to a rack to cool completely.

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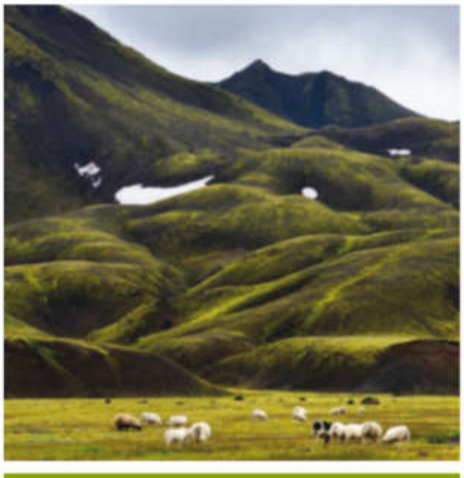
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CLIP & SIP

Cut out our **ULTIMATE HOLIDAY WINE GUIDE** to prepare for all of the season's brightest events, best times to celebrate and wine pairings that work.

GAME-DAY COOKOUT

WHAT WORKS

Nothing beats a cookout in the crisp fall air outside of the stadium—or in front of the big screen. Enjoy classic dishes like barbecued ribs, chicken wings and pulled pork sandwiches.



WHAT TO PAIR

GHOST PINES 2013 SONOMA/SAN JOAQUIN ZINFANDEL

With aromas that bring to mind raspberries and framboise, plus a crack of black pepper, this is a classic Zinfandel with layers of fruit straight through the lengthy finish.

RATING

90 PTS

THE TASTING PANEL
JUNE 2015

THANKSGIVING

Thanksgiving brings family and friends together of all generations, celebrating gratitude. Roasted meats with savory sauces as well as a "potluck" of sides will benefit from wine that's rich and approachable.

MACMURRAY ESTATE VINEYARDS 2013 RUSSIAN RIVER PINOT NOIR

A California Pinot with Burgundian elegance and restraint, this medium-bodied red brims with savory notes of sarsaparilla and bright red cherry fruit, bound by a solid core of medium-sweet food-friendly tannins.



90 PTS

WINE REVIEW ONLINE
JUNE 2015

HOLIDAY BRUNCH

When delectable possibilities range from pancetta-wrapped pork roast to potato pancakes with apple sauce, the wine needs to be nimble and assertive as well as delicious.



FREI BROTHERS RESERVE 2013 RUSSIAN RIVER CHARDONNAY

This bright, lively white delivers both crisp acidity and creamy fruit, making it refreshing and plush, with a kiss of soft vanilla in the finish.

90 PTS

THE TASTING PANEL
APRIL 2015

GIFTING GALA

As the generous and gracious host of your yearly holiday gift giving party, keep the focus on your guests by serving make-ahead hors d'oeuvres like roast beef toasts, shrimp cocktail and a cheese and charcuterie board.

LOUIS M. MARTINI 2012 SONOMA COUNTY CABERNET SAUVIGNON

This superbly balanced Sonoma Cabernet offers waves of black berry and cherry fruit, complemented by an earthy, silky finish. It's a high quality Cabernet Sauvignon offering outstanding value for the price.



88 PTS

WINE ADVOCATE
DECEMBER 2013

COMPANY PARTY

Whether your company party is at a restaurant or in your boss' home, choose a winter white wine that is truly memorable and offers a taste of luxury for all to enjoy.



WILLIAM HILL ESTATE 2013 NAPA VALLEY CHARDONNAY

Here's a Chardonnay that introduces itself before you even sip it, wafting a bouquet of orange blossom and jasmine that leads to a silky, creamy texture that's balanced beautifully with acid in the finish.

90 PTS

WINE ENTHUSIAST
MAY 2015

NEW YEAR'S DINNER

There's dinner and drinks to be enjoyed before the champagne corks pop, so keep it simple by serving a buffet style meal with a wine that goes with everything from start to finish.

BRANCAIA TRE 2012 TOSCANA SANGIOVESE-CAB-MERLOT BLEND

This medium-bodied red brims with bright dried cherry fruit aromas and flavors, dancing lightly through mild tannins and savory notes, with a juicy and delicious finish.



91 PTS

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OCTOBER 2014

ULTIMATE HOLIDAY WINE GUIDE

Stock up on a selection of the holiday's most celebratory wines. Visit **foodandwine.com/holidaywineguide** to get recipe ideas, find your nearest retailer and download a valuable offer.

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Wine-Aging Wisdom

NOT EVERY WINE GETS BETTER AS IT AGES, BUT THE ONES THAT DO UNDERGO A MIRACULOUS METAMORPHOSIS. F&W'S **MEGAN KRIGBAUM** EXPLAINS THE TRANSFORMATION AND REVEALS A FEW BOTTLES THAT STAND THE TEST OF TIME.

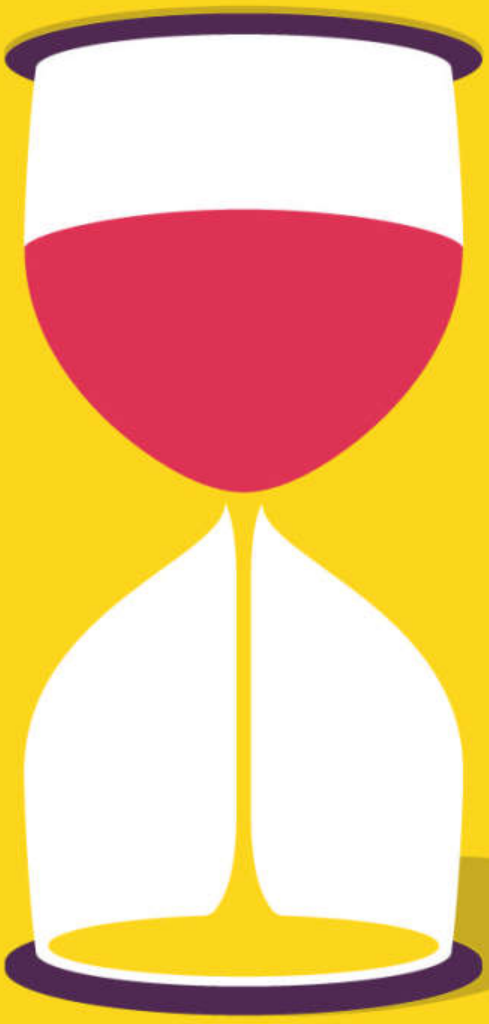
ILLUSTRATION BY **BEN WISEMAN**

The Truth About Aging

1 **MYTH:** All wines improve as they age. **TRUTH:** For a wine to age well, it needs a backbone of acidity or tannins. Without this structure, flavors flatten over time. Even ageable wines can go through phases in the bottle where they're especially expressive or a little closed down ("dumb," in wine speak).

2 **MYTH:** White wine doesn't age as well as red wine. **TRUTH:** A lot of white wines *are* best when young and fresh. But many fuller-bodied whites become extraordinarily honeyed and nutty with age.

3 **MYTH:** Old wines are objectively superior. **TRUTH:** Certainly some people love the way wines change as they age. As reds mature, for instance, the bitter tannins mellow and subtle, earthy flavors emerge. But whether those flavors are better is a matter of taste—plenty of people prefer the boisterous fruit and tangy acidity of younger wines.



Buy Now, Drink Later

1. White Burgundy
2013 Pierre-Yves Colin-Morey Les Creots Saint-Aubin ($51) Worth the investment. From a young Burgundy star, it has vibrant acidity, minimal oak and tons of fruit.

2. German Riesling
2013 Selbach-Oster Zeltinger Sonnenuhr Kabinett Riesling ($25) A fantastic wine from a very tough vintage, with vivid acidity and concentrated fruit.

3. Napa Cabernet Sauvignon
2012 Chappellet Signature Cabernet Sauvignon ($56) Some people criticize Napa Cabs as too oaky, but over time they smooth out beautifully. Chappellet uses one-half new oak, which bolsters the wine's backbone.

4. Rioja
2010 Marqués de Murrieta Reserva Rioja ($26) The 2010 vintage was spectacular in Rioja. This red, from century-old vines, has ample tannins and acidity.

5. Bordeaux
2011 Château Aney Haut-Médoc ($24) An incredible value for Bordeaux made predominantly with Cabernet. Its tannins become more subtle with age, and the wine's aroma more stunning.

Sediment Lesson It's completely normal for wines—both red and white—to produce sediment as they mature. In red wine, tannins, which give structure, link up to form long, dense protein chains that sink to the bottom of the bottle. As those tannins fall out, the wine becomes softer and more supple. To avoid serving glasses of sludge, gently decant these wines, leaving the sediment in the bottle.

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CELEBRATING THE CRUSH IN NORTHERN SPAIN

Autumn is grape harvest season in Spain. Which means that right now, vintners and wine lovers all over the country are plucking perfectly ripe grapes from the vine, pressing the fruit to extract its delicate juices, and enjoying past years' vintages while they eagerly anticipate the next class of fine wines. Whether you're lucky enough to make it to Spain to take part in the age-old tradition of the crush or you're on the other side of the globe, harvest season can be celebrated anywhere. All you need are friends, family and some of these Spanish wine stunners to create an effortless soirée ushering in autumn's bounty.



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Encanto Mencía

Fruity and pleasantly earthy, with deep cherry red color and a palate of ripe blueberries and blackberries, this easy-drinking red is perfect for entertaining. Its versatile flavor lends itself to a wide range of foods, especially poultry, pastas and grilled meats. Grown in Bierzo, in the northwest Spanish region of Castilla y León, the fruit benefits from a unique microclimate ideal for viticulture. Historically, Mencía wines were light in body and color, earning them the title of "the Spanish Beaujolais." Today, more Mencías like this one, boast the same drinkability, but with more richness and complexity.

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Las Rocas® Garnacha

A journey to northern Spain's Calatayud region—named for a small city known for its lofty fifteenth-century bell tower—is like going back in time. Relics of Roman and Moorish architecture dot the arid land, and vineyards interwoven with peach, almond and olive orchards sit on the banks of the region's many crisscrossing rivers. Here, deeply rooted in the limestone soil of unforgiving, rocky hillsides, Garnacha grapes thrive. Intensely flavored with an extraordinary structure, Las Rocas Garnacha is a terrific match for braised or roasted meats, earthy vegetable dishes and game.

LASROCASWINE.COM





Anna de Codorníu Brut Rosé

This elegant pink sparkler is crafted from 70% Pinot Noir and 30% Chardonnay grapes in the famed D.O. Cava-Penedés region, located at the northeast corner of Spain. Named for the Codorníu heiress who married the viticulturist Miquel Raventós in 1659, it showcases a bright cherry color, delicate strawberry flavor, and fine, persistent bubbles. On the bouquet are notes of woodland fruits, ripe red berries, and subtle hints of green apple. The well-balanced acidity, refreshing finish and festive pink hue make it a wonderful choice for aperitifs, toasts, and other celebrations.

CODORNIU.COM/EN/



Martín Códax® Albariño

The wild, dramatic coastline of Rías Baixas is truly something to behold. Located in Galicia on Spain's western coastline, it's home to a series of long, fjord-like estuary inlets that create a unique, lacy landscape. The cool, misty seaside climate is excellent for producing crisp whites like Albariño, dubbed the "wine of the sea" for the way it beautifully pairs with all types of fish and shellfish. Martín Códax® Albariño balances a firm acidity with bright minerality, with notes of apple, pear and lemon zest and a crisp, refreshing finish.

MARTINCODAXWINES.COM



Viña Zaco Tempranillo

Juicy and robust with a subtle hint of violet, this modern Tempranillo was named one of Wine Spectator's Top 100 Wines of 2009. The chalky clay soil and strong Atlantic influences of Haro —in northern Spain's Rioja Alta region—create the perfect conditions for turning out superb Tempranillo grapes, and Viña Zaco cultivates more of its acreage than any other winery. Fresh and intense, with a full body and round tannins, it delivers aromas of wildflowers, licorice and black fruits. Pair it with tapas, young cheeses, chicken, grilled vegetables and barbecue.

BODEGASBILBAINAS.COM



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A Starship Captain's Wine Enterprise

THE ACTOR AND PITCHMAN WILLIAM SHATNER BOLDLY GOES ON INTERNET TV WITH A FREEWHEELING NEW WINE SHOW.

INTERVIEW BY **RAY ISLE**



On *Star Trek*, Captain Kirk guzzled Saurian brandy, but actor William Shatner prefers a great Zinfandel.

Q. What was your inspiration for *Brown Bag Wine Tasting*? It's an offbeat idea to have nonexperts like a Real Housewife discuss wine.

A. I was talking to Mike Horn, a friend of mine, one day, and I just thought, Brown-bag wine tasting. Mike's a radio producer and has a vast interest in wine, too, and when I mentioned it, he loved the idea. I'd already been doing an interview show for three years on the Biography Channel, and combining the two just sort of happened in my brain.

Q. How do you get people who don't know much about wine to describe one?

A. Here's an example: We had Dave Koz, the saxophone player, on the show. I told him to bring his instrument. Then, when we tasted the wine, I said, "Don't talk. Play what it's like on your sax." And he played this 45-second jazz run of what the wine tasted like. It was great.

Q. Who is the most surprising person you've had on so far?

A. The marijuana guy, in our first season! He was a street dealer, someone who'd never tasted wine other than a $5 bottle of rotgut to knock himself out. The idea of tasting wine had never occurred to him. But by the end of the interview he began to get it. And not only that, but he also softened up so much that he followed me around. The next day I was competing in a horse show, and he brought his family. He'd never seen a horse before, nor had his wife or child.

Q. Would you consider yourself a wine expert?

A. No! I have to be reminded all the time of which wines I like. But I have a good enough palate and a lot of interest, and I love wine. I appreciate the artistry that goes into making it. I also connect it to the desire by human beings to have taste as a significant thing in their lives.

Q. Rumor has it you want to do a food show on the Ora TV network, too, right?

A. I'm thinking of doing a show called *MILF: Mothers I'd Like to Feed*. The title says it all. It will be a look at famous chefs and how they got that way, especially from a family point of view. So Alton Brown, for instance, got the desire to be a cook from his grandmother. By the way, his biscuits and gravy–a recipe he got from her–are out of this world.

CBS/GETTY IMAGES



On *Brown Bag Wine Tasting*, Shatner invites nonexperts to chat about wine. One, a jazz musician, expressed his feelings in music.

Q. What about your own tastes? What wines do you love?

A. I like hearty reds, the same as I like big, dark beers. My wife loves Chardonnay, so I drink that, too, but I tend to like richer versions–Kosta Browne is one of my favorites. For reds, I go for ones with more body, more flavor. I love good Zinfandels–Robert Biale Vineyards' Black Chicken is one I always hunt for, or the Rockpile Winery Cemetery Vineyard Zinfandel, from the Mauritson family.

Q. Do you like Champagne?

A. No. My wife likes great Champagne. But for me–I'm not sure I really mean this, but why not express it?–I think the bubbles interfere with the purity of the taste. You're getting something in addition to the wine's flavor.

Q. This summer you drove a three-wheeled motorcycle you helped design from Chicago to Los Angeles, over 2,400 miles. Did you stop for wine along the way?

A. There was so much to do on the drive cross-country that drinking anything but bottles of water was the last thing on our minds. You get really paranoid about cars and trucks that are passing you or that you are passing on a long drive for 12 hours a day, eight days straight.

Price of a bottle of Klingon Bloodwine (made in Paso Robles):

$20

Price of a bottle of Saurian brandy: unknown, but undoubtedly

priceless

Q. What would you have for your final meal on Earth, if you knew the end was coming?

A. Sushi. But that old idea about red with meat and white with fish–who decided that? I'd want a glass of each. In fact, you might as well drink five bottles if you know the end is coming.

Q. Just for fun, what sort of wine do you think Captain Kirk would drink? Or Denny Crane from *Boston Legal*? Or the Priceline Negotiator?

A. It's well known that the Klingon vineyards produce the best wine. Denny Crane would drink single malt Scotch. And the Priceline Negotiator would tell you–but only for a fee.

7 wines to try now

F&W's **Ray Isle** picks seven of the best wines from the past two seasons of *Brown Bag Wine Tasting*.

2013 LULI CHARDONNAY ($20)
Actor Misha Collins of *Supernatural* (who has an ongoing, absurdist Twitter feud with Shatner) said this Chardonnay reminded him of a primordial sacrifice. The wine actually comes from vineyards east of Monterey.

NV MUMM NAPA BRUT PRESTIGE ($22)
On Shatner's show, Food Network star Alton Brown translated this California sparkling wine's flavors into a sort-of recipe: "Three tablespoons of butter, crush up one tablespoon of a Butterfinger bar, an Amalfi lemon—peel only—and then we're going to add some greenery: fresh clippings from a hayfield." The only other thing to add would be bubbles.

2014 CLIFF LEDE NAPA VALLEY SAUVIGNON BLANC ($25)
When he tasted this white, *Veep* star Matt Walsh said, "It makes me want to change. And stop smoking." It's unclear whether Sauvignon Blanc ever has that effect, but blending a little Sémillon with it—as in this Napa version—does result in an appealing lemon-honey note.

2012 FRANK FAMILY VINEYARDS ZINFANDEL ($37)
Motorcycle fan James Reddick compared this Napa Valley red to a Harley-Davidson Sportster 1200 with antique rims—"a big motorcycle, and loud." It's definitely a supercharged wine, with an abundance of rich dark-berry fruit.

2012 EHLERS ESTATE MERLOT ($55)
Former Real Housewife of Beverly Hills Brandi Glanville said this Merlot made her want to do "something really wrong—like, naughty." It's full-bodied, with lots of ripe cherry fruit.

2012 STAG'S LEAP WINE CELLARS ARTEMIS CABERNET ($55)
Napa Valley's 2012 vintage was superb. This silky Cabernet—blended with grapes from a variety of vineyard sources—was the wine Shatner had me taste blind when I appeared on the show. I gave it 92 points; his sommelier gave it 96.

2012 MARTINELLI VELLUTINI RANCH ZINFANDEL ($65)
A recent guest on Shatner's show, Nigel Lythgoe, is a longtime *American Idol* producer. His comment on this red was, "It's Kelly Clarkson—it hits all the right notes—with a little Ruben Studdard: full-bodied."

RORY LEWIS



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BY MEGAN KRIGBAUM

PHOTOGRAPHS BY RICK POON



Vinny Dotolo (far left), Helen Johannesen and Jon Shook pack up pizza and wine for delivery.

FOOD AND PROP STYLIST: VIVIAN LUI



Dotolo mixes pasta with cream, Parmigiano-Reggiano and plenty of black pepper and bakes it in a cast-iron skillet (p. 136).

DAD'S BUCATINI PIE

AT JON & VINNY'S

AT JON & VINNY'S in Los Angeles, customers can order a Supreme pizza, a Little Gem lettuce salad and a bottle of 2007 Hubert Lignier Nuits-St-Georges. For delivery. That this crackly, charred, wood-fired pie topped with mortadella, mozzarella, provolone piccante and mustard greens ever sees the inside of a delivery car is surprising. That customers can have it with premier cru Burgundy at home on their couch is basically madness.

Yet part of the fun of Jon & Vinny's, the new restaurant from chefs Jon Shook and Vinny Dotolo, is actually being there, sitting at the counter, eating that pizza and drinking wine. Watching the two men at work is like witnessing a couple of kids playing pizza shop. Shook is cranking out pies from the Wood Stone oven every four and a half minutes; Dotolo is keeping an eye on the onions in the fryer. The F&W Best New Chefs 2009, known for their hyper-creative food at Animal and Son of a Gun, really, *really* want everyone to believe that Jon & Vinny's is your basic neighborhood joint. There are meatballs cooking in sauce all day, diner-style plates on paper placemats and special dipping sauces for pizza crusts. "Vinny and I grew up in Florida, and we both remember, after baseball games, going to restaurants with names like Giuseppe's or Manny's," Shook says. "We made this place for our kids."

They also made this place for their neighborhood. That's why Jon & Vinny's opens its doors at 8 a.m. to serve breakfast: great coffee, date scones with salted butter (p. 136), incredible filled Italian doughnuts called bomboloni. People come from all over for lunch and dinner, and not just for the pizza. There are starters like a tuna conserva salad with shishito peppers (p. 156), pasta dishes made with fresh bucatini and fusilli from the kitchen's hard-working extruder, and other mains like a massive grilled rib eye (p. 156).

And then there's Helen's, the teeny wine shop at the back of Jon & Vinny's. It's run by Helen Johannesen, the director of operations and wine director for all five of Shook and Dotolo's restaurants. A lover of hip-hop, contemporary art, clothes and wines that have a truthfulness about them, she has commandeered a space the size of a walk-in closet and stocked it floor-to-ceiling with bottles she's been buying for years: Burgundies, aged Rhônes, boutique California bottles, natural wines from Italy, prized choices from Corsica. These are highly allocated wines that are typically available only to elite sommeliers or collectors. The back wall at Helen's features 25 or 30 bottles that change each month, following a theme. Regulars use this as their own little wine club. Thanks to a liquor license inherited from the previous occupants of the space, a restaurant from the '60s called Damiano Mr. Pizza, any of these wines can go out with food delivery orders.

On a Thursday night, if there's a wall full of rosé and Lil Wayne's "Let the Beat Build" blasting out of a speaker in the ceiling, it only makes sense that the customers at Helen's are going to want to dance. They do all the time. You can watch them from your table in the restaurant–there's a window.

"I wanted people to walk in and be enveloped by wine. There's a level of intimacy in there," Johannesen says, sitting under her hot-pink neon HELEN's sign. "People really like that it feels so private and exclusive." Many customers at Jon & Vinny's have asked to have dinner inside the wine shop, while others drink there while waiting for their tables. It's not rare for diners to have one bottle at dinner and take a couple with them when they go home. Customers sometimes come in just to buy wine. "Yesterday, someone hit up the Rayas hard-core," Johannesen says with pride. It seems the neighborhood is into high-end Châteauneuf-du-Pape, too. *412 N. Fairfax Ave.; jonandvinnys.com.*



HIGH-DESIGN PIZZA Jon & Vinny's is a sleek reinvention of a joint from the '60s called Damiano Mr. Pizza. The graphic pizza boxes and placemats were designed by artist Ben Jones, a friend of the chefs.



BEST TOMATO SAUCE
"We use the same organic Northern California tomatoes as Chris Bianco," says Shook, referring to the Phoenix-based pizza guru.



Each month, Johannesen fills the back wall of her shop with wines that are a meditation on a theme. "It's kind of like a wine club for our regulars," she says.

HELEN'S WALL OF WINE

Helen's TOP 5 PIZZA PAIRINGS

1 **2013 MOSSE LES BONNES BLANCHES ANJOU BLANC ($38)** "This Loire Valley white is a triple threat: clean acidity, roundness, lasting depth. I serve it with a pickled-jalapeño-and-ricotta-topped pizza called White Lightning."

2 **2013 IDLEWILD FOX HILL VINEYARD BARBERA ($27)** "I like to serve this bright, juicy small-production Cal-Italian Barbera with a slight chill. It's light and has the vibe of a killer Gamay."

3 **2013 PODERE LE BONCIE CINQUE ROSSO DI TOSCANA ($30)** "Giovanna Morganti makes masterful wines that are serious yet approachable."

4 **2007 ROVELLOTTI COSTA DEL SALMINO GHEMME RISERVA ($58)** "Barolo's great all day, but Ghemme in northern Piedmont also produces some amazing ones from Nebbiolo. This has such depth."

5 **2009 PAOLO BEA SAN VALENTINO MONTEFALCO ROSSO ($51)** "What I can extrapolate from my nights in a bustling pizza spot is that wines with even a touch of Sangiovese will please most pizza eaters. This biodynamic Umbrian blend is so satisfying."



SHOP THE WINE LIST
Every bottle on the wine list at Jon & Vinny's is available to buy at Helen's, at retail price. Customers having dinner can spy on the tiny shop from their tables.



PRIME PASTA
Dotolo (in glasses) says the restaurant's pasta extruder turns out 30-some pounds of fusilli, bucatini and spaghetti every day.

Dad's Bucatini Pie

PAGE 131

Active **20 min;** Total **1 hr**
Serves **6**

This crispy, creamy skillet-baked pie has been in the Dotolo family for ages.

- **1 lb. bucatini, broken in half**
- **4 Tbsp. unsalted butter, melted and cooled**
- **6 large eggs, beaten**
- **1½ cups freshly grated Parmigiano-Reggiano (4 oz.)**
- **¾ cup heavy cream**
- **⅓ cup chopped parsley**
- **¼ cup extra-virgin olive oil**
- **1 Tbsp. minced garlic**
- **1 Tbsp. freshly ground pepper**
- **2 tsp. kosher salt**
- **Warm marinara sauce, for serving**

1. Preheat the oven to 375°. Lightly grease a 10-inch cast-iron skillet.

2. In a large pot of salted boiling water, cook the bucatini until al dente. Drain and run under cold water to stop the cooking. Drain well.

3. In a large bowl, whisk together the butter, eggs, cheese, cream, parsley, olive oil, garlic, pepper and salt. Add the pasta and toss to coat thoroughly. Scrape into the prepared skillet and bake for about 30 minutes, until just set. Remove from the oven.

4. Preheat the broiler. Broil the bucatini pie 6 inches from the heat until golden, about 5 minutes. Transfer to a rack and let cool for 10 minutes before cutting into wedges. Serve with warm marinara sauce.

MAKE AHEAD The pie can be kept at room temperature for 4 to 6 hours before serving.

WINE To go with this rich pasta pie, Johannesen pours a zesty Vermentino, like the 2012 Antoine Arena Haut de Carco Patrimonio Blanc from Corsica, a region she loves. Also try one from Italy's Liguria, like the 2013 Colle dei Bardellini.

Gem Lettuce Salad with Chile Dressing and Breadcrumbs

Total **40 min;** Serves **4**

Shook and Dotolo make this riff on a Caesar salad with a dressing flavored with fruity Calabrian chiles.

DRESSING

- **2 large egg yolks**
- **2 oil-packed Calabrian chiles, drained and chopped**
- **1 oil-packed anchovy fillet, drained**
- **2 Tbsp. fresh lemon juice**
- **1½ Tbsp. red wine vinegar**
- **1 Tbsp. sour cream**
- **½ Tbsp. balsamic vinegar**
- **½ Tbsp. Worcestershire sauce**
- **1 tsp. Dijon mustard**
- **½ tsp. minced garlic**
- **A few dashes of Tabasco**
- **½ cup grapeseed oil**
- **¼ cup extra-virgin olive oil**
- **¼ cup freshly grated Parmigiano-Reggiano**
- **2 Tbsp. minced shallot**
- **Kosher salt and pepper**

BREADCRUMBS

- **2 Tbsp. unsalted butter**
- **2 Tbsp. extra-virgin olive oil**
- **1 cup panko**
- **½ tsp. chopped oregano**
- **A few pinches of garlic powder**
- **Kosher salt**

SALAD

- **4 heads of Little Gem lettuce (1 lb.), leaves pulled apart**
- **Freshly grated Parmigiano-Reggiano and chopped parsley, for garnish**

1. Make the dressing In a food processor, combine the first 11 ingredients and puree until blended. With the machine on, slowly drizzle in both oils. Scrape the dressing into a medium bowl and stir in the cheese and shallot. Season with salt and pepper.

2. Make the breadcrumbs In a large nonstick skillet, melt the butter in the oil. Add the panko and cook over moderately low heat, stirring, until golden, about 5 minutes. Remove the skillet from the heat. Stir in the oregano and garlic powder and season with salt. Transfer to a paper towel–lined plate to drain.

3. Make the salad In a large bowl, toss the lettuce leaves with ½ cup of the dressing and season with salt and pepper. Toss to evenly coat. Layer the lettuce on plates and top with the breadcrumbs. Garnish with grated cheese and parsley and serve, passing the remaining dressing at the table.

MAKE AHEAD The dressing can be refrigerated for 3 days. The breadcrumbs can be stored in an airtight container overnight.

WINE With this salad, Johannesen pours a fruity sparkling rosé from France, the NV Château de Brézé Crémant de Loire Brut Rosé. The NV Lucien Albrecht Crémant d'Alsace Brut Rosé would also work well.

Date Scones with Fleur de Sel Whipped Butter

Active **20 min;** Total **1 hr 30 min plus cooling;** Makes **8**

Jon & Vinny's breakfast menu is heavy on homey baked goods like these tender scones. The salty whipped butter is delicious with the sugary dates.

BUTTER

- **1 stick unsalted butter, at room temperature**
- **½ Tbsp. fleur de sel**

SCONES

- **2¼ cups all-purpose flour, plus more for dusting**
- **¼ cup granulated sugar**
- **1½ Tbsp. baking powder**
- **¼ tsp. kosher salt**
- **4 Tbsp. cold unsalted butter, cubed**
- **1 cup chopped pitted dates**
- **1½ cups heavy cream, plus more for brushing**
- **Turbinado sugar, for sprinkling**
- **Jam, for serving**

1. Make the butter In a bowl, beat the butter with the fleur de sel until fluffy, about 3 minutes.

2. Make the scones Line a baking sheet with parchment paper. In a large bowl, sift the 2¼ cups of flour with the sugar, baking powder and salt. Using your fingertips, rub the butter into the flour mixture until it resembles coarse crumbs. Add the dates and toss to coat in flour. Drizzle in the 1½ cups of cream and stir until a dough forms. Cover with plastic wrap and let stand for 10 minutes.

3. Turn the dough out onto a lightly floured work surface and knead gently until it comes together. Pat the dough into a 5-by-10-inch rectangle. Cut into 8 equal squares and arrange on the prepared sheet. Refrigerate for 30 minutes.

4. Preheat the oven to 375°. Brush the tops of the scones with cream and sprinkle with turbinado sugar. Bake for about 25 minutes, until golden. Transfer the scones to a rack to cool completely. Serve with the salted whipped butter and jam.

continued on p. 156



DATE SCONES WITH FLEUR DE SEL WHIPPED BUTTER

Jon & Vinny's opens at 8 a.m., which means neighbors can pick up pastries—like these salty-sweet scones or doughnuts—and a cappuccino on their way to work.

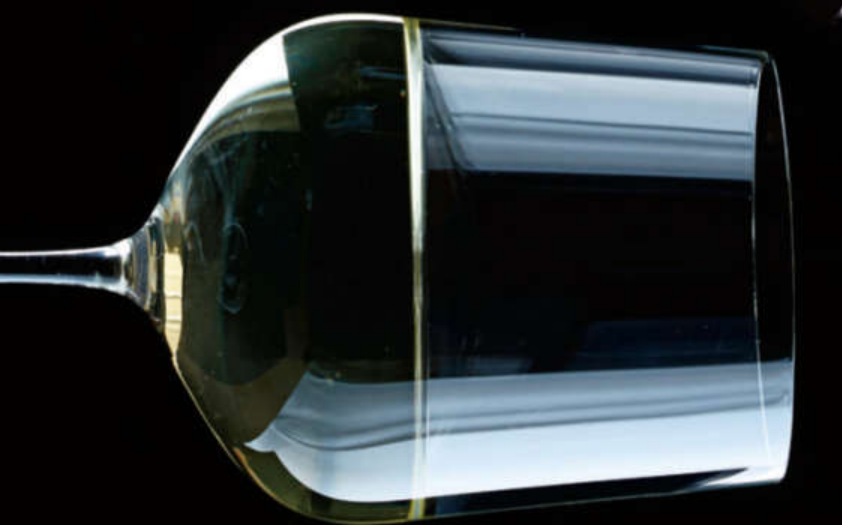
WINE FIRST



WINEGLASSES FROM CALVIN KLEIN AND ROSENTHAL



FOOD NEXT



ONE OF THE COUNTRY'S MOST CHEF-DRIVEN RESTAURANTS, NEXT IN CHICAGO, HAS A BRILLIANT FOCUS FOR ITS NEWEST MENU: TERROIR.

BY **KATE KRADER**
PHOTOGRAPHS BY **CON POULOS**

IF YOU WANT to separate the casual wine drinker from the geek, start talking about terroir. Nonexperts will hear a lot of *blah, blah, blah*. But to the fanatics, terroir is an all-important term describing how wine reflects the place it's from—the soil, climate, elevation and so on. Coffee roasters and chocolate makers name-check terroir a lot these days, too. And now one of America's most brilliant restaurants is dedicating itself to the far-ranging concept.

That restaurant is Next, the ticketed Chicago dining room that undergoes a metamorphosis every four months inspired by a different theme—Paris 1906, for instance, or Vegan. For Terroir, Dave Beran (an F&W Best New Chef 2014) is working with beverage director Jordon Sipperley to create a wine-driven menu. When guests sit down to dinner, there will be a single red Burgundy glass at their place setting. Geeks will take note: a major red Burgundy at the start of a meal dedicated to wine? "Burgundy is where the concept of terroir started," Sipperley explains. "And when pros taste through Burgundies they start with red." What's more, Beran says, "For most meals you wait and wait, and then you get two reds back to back. Why wait?"

The Next experience will double as a mini history lesson, including natural wines aged in amphorae (clay pots). "It's what wine tasted like for several hundred years," notes Sipperley. "Even if you know nothing about wine, that's cool." To expand on the peculiarities of wine, he'll also pour flights like Grüner Veltliner, Pinot Grigio and Viognier—varieties from very different grapes, united by a bitter edge.

Inspired by the Terroir concept, F&W challenged Sipperley and Beran to work with eight of the world's most popular wines, then create home-cook-friendly recipes to pair with each. They started with Champagne, "the perfect snack-food wine," says Sipperley. "You should break it out for your next Netflix marathon." Beran serves it with potato chips and a luscious dip spiked with peppery beurre blanc (p. 142). To go with Barbaresco, the chef makes an earthy mushroom risotto with a secret ingredient: whipped cream (p. 146). "Somehow, the cream makes it taste lighter," he says.

Next's chef-owner, Grant Achatz, who oversees menu development with Beran, is particularly excited about Terroir. A little-known fact about the legendary cook: He took a year off from the French Laundry in Napa Valley to work as an assistant winemaker at nearby La Jota Vineyard. "It helped me understand how important scent is to flavor perception," he says. "It made me a better chef."



Champagne **Pair it with potato chips and a luxurious crème fraîche dip flavored with shallots, garlic and pepper (p. 142).**

"WHEN I THINK OF **CHAMPAGNE,** I THINK OF THE SOCIAL SIDE OF IT. YOU DON'T WANT TO BE SITTING DOWN TO DRINK CHAMPAGNE, AND YOU DON'T WANT TO HAVE IT WITH FOOD THAT DEMANDS SITTING DOWN EITHER. YOU CAN WALK BY A BOWL OF POTATO CHIPS, SLIDE ONE THROUGH THE DIP AND KEEP WALKING TOWARD YOUR FRIENDS."
—DAVE BERAN

FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. CHAMPAGNE FLUTES BY ROOST FROM MODISH; PLATE (OPPOSITE) BY HUMBLE CERAMICS



New Zealand Sauvignon Blanc **Drink it with a refreshing salad of endive, grapefruit, shaved cheese and cocoa-coated nuts (p. 160).**

"HAVE YOU EVER SEEN THOSE PICTURES WHERE THEY FILL THE WINEGLASS WITH THE FRUITS AND INGREDIENTS THAT YOU SMELL IN A WINE? FOR ME, THIS SALAD IS ONE OF THOSE PICTURES. IF YOU TAKE ALL THE FLAVORS FROM A TYPICAL **NEW ZEALAND SAUVIGNON BLANC** AND SAY, 'LET'S MAKE A DISH OUT OF IT,' YOU GET THIS SALAD." —JORDON SIPPERLEY

CHAMPAGNE

Potato Chips with Whipped Beurre Blanc

PAGE 140

Active **20 min;** Total **1 hr 15 min**
Makes **about 3 cups beurre blanc**

"Champagne is like potato chips; everyone loves them," says Next chef Dave Beran. He serves it with a crème fraîche dip inspired by beurre blanc (the classic French sauce of shallots, wine vinegar and herbs) and sturdy salt-and-vinegar chips.

- **2 cups dry white wine**
- **¼ cup white wine vinegar**
- **½ cup sliced shallots**
- **1 garlic clove, crushed**
- **3 parsley sprigs**
- **1 thyme sprig**
- **3 whole black peppercorns**
- **1 tsp. fresh lemon juice**
- **Kosher salt**
- **1½ cups crème fraîche**
- **Chopped chives, minced shallot and finely grated lemon zest, for garnish**
- **Salt-and-vinegar potato chips, for serving**
- **Celery Salt (recipe follows), for serving**

1. In a saucepan, combine the wine, vinegar, sliced shallots, garlic, parsley, thyme and peppercorns and bring to a boil. Cook over moderate heat until reduced to ½ cup, about 20 minutes. Strain into a bowl. Stir in the lemon juice, season with salt and refrigerate until chilled.

2. Add the crème fraîche to the wine reduction and beat until soft peaks form, 1 to 2 minutes. Transfer the dip to a serving bowl; garnish with chives, shallot and grated lemon zest. Serve with potato chips and celery salt for sprinkling.

MAKE AHEAD The dip can be refrigerated for 2 days.

WINE NV Pierre Moncuit Hugues de Coulmet Blanc de Blancs Brut or NV René Geoffroy Brut Rosé.

Celery Salt

Makes **about 2 tablespoons**

In a spice grinder, combine 2 teaspoons each of celery seeds and fennel seeds and 1 teaspoon piment d'Espelette; pulse until it forms a fine powder. Transfer to a small bowl and stir in 1 teaspoon kosher salt and a pinch of freshly ground pepper.

CÔTES DU RHÔNE

Herbed Leg of Lamb with Olive Butter and Roasted Tomatoes

Active **1 hr;** Total **3 hr 30 min plus overnight marinating**
Serves **6 to 8**

Beran loves the combination of lamb and olives, so he makes an olive-studded butter that he serves with the crispy meat. A bottle of Côtes du Rhône is just funky enough, with enough fruit and acid, to pair well with the dish.

- **⅓ cup coarsely chopped shallots**
- **½ cup crushed garlic cloves**
- **⅓ cup each thyme leaves, parsley leaves and chopped rosemary**
- **3 Tbsp. Dijon mustard**
- **⅓ cup plus ¼ cup extra-virgin olive oil**
- **1 stick plus 2 Tbsp. unsalted butter, at room temperature**
- **One 5-lb. well-trimmed boned and butterflied leg of lamb**
- **Kosher salt and pepper**
- **2 lbs. cherry tomatoes**
- **2 thyme sprigs**
- **Chunky Olive Butter (recipe follows), for serving**

1. In a blender or food processor, combine the shallots, garlic, thyme, parsley, rosemary, mustard and ⅓ cup of the olive oil; blend until smooth. Transfer to a bowl and stir in the butter.

2. Arrange the lamb fat side down on a rack set over a rimmed baking sheet. Spread the herb butter all over the lamb, leaving a 1-inch border. Refrigerate until the butter is semifirm, 30 minutes. Roll up the lamb with the butter inside and tie securely with kitchen twine at 1-inch intervals. Cover and refrigerate overnight.

3. Preheat the oven to 400°. Rub the lamb with 2 tablespoons of the oil and season with salt and pepper. Roast for about 1 hour and 45 minutes, until an instant-read thermometer inserted in the thickest part registers 130° for medium-rare. Transfer the lamb to a cutting board and let rest for 20 minutes. Leave the oven on.

4. On a rimmed baking sheet, toss the tomatoes with the remaining 2 tablespoons of olive oil and the thyme sprigs and season with salt and pepper. Roast for 20 minutes, stirring, until softened.

5. Discard the strings and thinly slice the lamb. Serve with the roasted tomatoes and olive butter.

WINE 2013 Éric Texier Brézème or 2013 Domaine des Bacchantes.

Chunky Olive Butter

Total **10 min**
Makes **about 1½ cups**

Laced with chopped olives, mustard and herbs, this butter is wonderful with just about any roast meat as well as rice.

- **1 stick plus 4 Tbsp. unsalted butter, at room temperature**
- **1 cup pitted and chopped Picholine or Niçoise olives**
- **¼ cup Dijon mustard**
- **¼ cup chopped parsley**
- **Kosher salt and pepper**

In a bowl, combine the butter with the olives, mustard and parsley and season with salt and pepper.

MAKE AHEAD The olive butter can be refrigerated for 1 week; bring to room temperature before serving.

SONOMA COAST CHARDONNAY

Roasted Acorn Squash with Garlic Butter and Burrata

PAGE 144

Active **30 min;** Total **1 hr**
Serves **4**

"Sonoma Chardonnays can be almost hedonistic," says Sipperley. To go with the often over-the-top wine, Beran created this wonderfully indulgent vegetarian dish of roasted sweet squash topped with just-melted burrata.

- **4 Tbsp. unsalted butter, melted**
- **1 Tbsp. minced shallot**
- **1 garlic clove, minced**
- **½ tsp. thyme leaves**
- **Kosher salt and pepper**
- **Two 1½-lb. acorn squash, halved lengthwise, seeds discarded**
- **2 Tbsp. extra-virgin olive oil**
- **1 Tbsp. aged balsamic vinegar**
- **4 cups baby greens (2 oz.)**
- **¼ small red onion, thinly sliced and rinsed under cold water**
- **One ½-lb. ball of burrata**
- **Cracked black pepper and flaky sea salt, for garnish**

1. Preheat the oven to 425°. In a bowl, combine the butter, shallot, garlic and thyme and season with salt and pepper. Season the squash halves with salt and pepper and set on a foil-lined baking sheet. Drizzle with the garlic butter and roast for about 30 minutes, until the squash is golden and tender. Transfer to plates.

2. In a bowl, whisk the oil and vinegar and season with salt and pepper. Add the baby greens and red onion and toss to coat. Cut the burrata into 4 pieces. Top each squash half with burrata and salad, garnish with cracked pepper and sea salt and serve warm.

WINE 2013 Red Car or 2013 Failla.

BOARD FROM MARCH; LARGE BOWL BY HUMBLE CERAMICS; WINEGLASSES FROM TABLEART



"IF YOU'RE GOING TO A DINNER PARTY, **CÔTES DU RHÔNE** IS A GOOD WINE TO BRING ALONG BECAUSE IT'S SO ADAPTABLE. IT'S ALSO AN EXCITING WINE, RUSTIC AND REWARDING AT THE SAME TIME. THE LAMB STUFFED WITH TAPENADE HAS THE SAME FLAVORS AS THE WINE: EARTHY, FUNKY, BRINY. THE PAIRING IS THE OPPOSITE OF A SURPRISE: IT'S A SLAM DUNK."
—JORDON SIPPERLEY



Sonoma Coast Chardonnay **Serve it with sweet roasted acorn squash, topped with burrata and baby greens salad (p. 142).**

"MOST SONOMA CHARDS ARE EMPHATICALLY RICH: THEY'RE ALMOST MEALS ON THEIR OWN. WE WANTED A PAIRING THAT WOULD COMPLEMENT THE WINE, NOT GET IN A FIGHT WITH IT. SQUASH IS RICH, ESPECIALLY WITH BROWN BUTTER AND CHEESE. I LIKE THE LITTLE SALAD—IT'S A MINI PALATE CLEANSER—BUT THIS PAIRING IS REALLY ABOUT THE MIRACLE OF BUTTER." —DAVE BERAN

PLATES BY WYNNE NOBLE; WINEGLASSES BY NOUVEL STUDIO; FLATWARE FROM HORNE



Barbaresco Risotto, finished with whipped cream and garnished with crispy mushrooms, is rich enough to serve with a big red (p. 146).

BOWL BY URBAN OASIS FROM ABC CARPET & HOME; POT BY SAMBONET

"PAIRING THIS **BARBARESCO** AND RISOTTO IS LIKE WATCHING TWO HEAVYWEIGHTS DANCING IN THE RING: THERE ARE MAJOR EARTHY FLAVORS IN THE WINE, AND IN THE RICE AND MUSHROOMS, TOO. JUST LIKE IN BOXING, WHEN YOU SEE TWO WELL-MATCHED FIGHTERS, IT'S PRETTY, IT'S A COMPELLING EVENT; WHEN SOMEONE IS GETTING BADLY BEAT UP, IT'S NO FUN. HERE, NEITHER THE WINE NOR THE RISOTTO BECOMES A BULLY, SO YOU CAN KEEP TAKING ONE MORE BITE, ONE MORE SIP."
—JORDON SIPPERLEY

ARGENTINEAN MALBEC

Grilled Skirt Steak with Shishitos and Charred Lemon

Total **50 min plus overnight marinating;** Serves **4**

Peppery Malbec from Argentina is terrific with all the flavors here: the tender beef, the spicy shishitos, the pungent blue cheese and the smoky lemon.

STEAK

- **¼ cup each rosemary and thyme leaves**
- **¼ cup minced shallot**
- **8 garlic cloves**
- **6 whole peppercorns**
- **1 cup grapeseed oil**
- **1½ lbs. skirt steak, cut into 2 equal pieces**
- **Kosher salt and pepper**

SALAD

- **4 oz. shishito peppers**
- **3 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **1 lemon, halved**
- **4 cups frisée (2½ oz.), coarsely torn**
- **4 cups watercress (2 oz.), stemmed and coarsely torn**
- **¼ cup chopped mint**
- **2 celery ribs, thinly sliced on the diagonal, plus ½ cup celery leaves**
- **2 oz. Stilton or other blue cheese, crumbled**

1. Prepare the steak In a blender, combine all of the ingredients except the steak, salt and pepper. Puree until smooth. Put the steak in a large resealable plastic bag. Pour the marinade over the steak, seal the bag and turn to coat the meat. Refrigerate overnight.

2. Light a grill or preheat a grill pan. Pat the steak dry and season with salt and pepper. Grill over moderate heat until medium-rare, about 3 minutes per side. Transfer the steak to a cutting board and let rest for 10 minutes. Leave the grill on.

3. Make the salad In a bowl, toss the shishitos with 1 tablespoon of the oil and season with salt and pepper. Grill the peppers until lightly charred all over, about 2 minutes. Grill the lemon halves cut side down until lightly charred, 5 minutes.

4. In a bowl, toss the grilled shishitos with the frisée, watercress, mint, celery and leaves and the remaining 2 tablespoons of olive oil. Squeeze 1 tablespoon of juice from a grilled lemon over the salad, season with salt and pepper and toss. Top with the cheese.

5. Thinly slice the steak across the grain. Serve with the salad and grilled lemon halves for squeezing over the steak.

WINE 2013 La Posta Paulucci or 2012 Kaiken Reserva.

BARBARESCO

Mushroom Risotto

PAGE 145

Total **1 hr;** Serves **6**

"Sommeliers battle over whether to serve this vegetarian dish with white or red," says Beran. "They always come back to Barbaresco. The earthiness of the mushrooms is great with the red." The whipped cream Beran adds to the risotto improbably makes the dish a little frothy and lighter tasting.

- **1 stick plus 2 Tbsp. unsalted butter**
- **½ lb. maitake or oyster mushrooms, broken into large clusters or pieces**
- **¼ cup plus 2 Tbsp. minced shallots**
- **1 tsp. minced garlic**
- **Kosher salt**
- **½ cup heavy cream**
- **¼ cup grapeseed oil**
- **1 cup arborio rice (7 oz.)**
- **1 cup dry vermouth**
- **1 cup dry white wine**
- **4½ cups hot water**
- **1 Tbsp. fresh lemon juice**
- **¾ cup freshly grated Parmigiano-Reggiano cheese**
- **Thyme, finely grated lemon zest and cracked black pepper, for garnish**

1. In a small saucepan, melt 4 tablespoons of the butter. Cook over moderate heat until deep golden, 4 to 5 minutes. Keep warm.

2. In a medium skillet, melt 4 tablespoons of the butter. Add the mushrooms, 2 tablespoons of the shallots and the garlic and season with salt. Cook over moderately high heat, stirring occasionally, until the mushrooms are golden and tender, 3 to 4 minutes. Transfer to a plate and keep warm.

3. In a bowl, beat the heavy cream until soft peaks form; refrigerate.

4. In a medium saucepan, heat the grapeseed oil. Add the remaining ¼ cup of shallots and cook over moderate heat, stirring occasionally, until translucent, about 2 minutes. Add the rice and cook, stirring, for 2 minutes. Add the vermouth and cook until almost evaporated, then stir in the wine and cook until almost evaporated, about 2 minutes. Add ½ cup of the hot water and cook, stirring constantly, until the liquid is absorbed, about 2 minutes. Continue stirring in hot water, ½ cup at a time, until it is almost absorbed before adding more. The risotto is done when the rice is just al dente, about 18 minutes total. Stir in the lemon juice, grated cheese and the remaining 2 tablespoons of butter.

5. Fold the whipped cream into the risotto and bring to a simmer for 30 seconds; the risotto should be thick and frothy. Season with salt. Spoon the risotto into bowls and drizzle with the browned butter. Top with the caramelized mushrooms, garnish with thyme, grated lemon zest and cracked pepper and serve at once.

WINE 2010 Produttori del Barbaresco or 2009 Marchesi di Gresy Martinenga.

OREGON PINOT NOIR

Autumn Oxtail Stew

Active **45 min;** Total **3 hr 45 min plus overnight marinating**
Serves **4**

Beran adds warm spices—cinnamon, peppercorns and juniper—to punch up his hearty stew. He mixes in pears and apples for a lovely fruitiness, making the dish especially well suited to a bottle of Oregon Pinot Noir, known for its fruitiness and baking-spice scent.

- **6 sprigs each rosemary, thyme and parsley**
- **1½ Tbsp. black peppercorns**
- **One 3-inch cinnamon stick**
- **½ Tbsp. juniper berries**
- **1 bay leaf**
- **4 lbs. meaty oxtails, cut into pieces**
- **2 cups dry red wine**
- **5 cups chicken stock or low-sodium broth**
- **6 garlic cloves, crushed**
- **4 small carrots, cut into 1-inch pieces**
- **4 tomatoes, cut into 1½-inch pieces**
- **1 celery rib, cut into 1-inch pieces**
- **1 small onion, cut into 1-inch pieces**
- **1 fennel bulb, cored and cut into 1-inch pieces**
- **1 leek, light green and white parts only, sliced 1 inch thick**
- **2 small Honeycrisp apples, peeled and cut into 1-inch pieces**
- **2 small Anjou pears, peeled and cut into 1-inch pieces**
- **Kosher salt and pepper**
- **Chopped parsley, for garnish**

1. In a piece of cheesecloth, wrap the herbs, peppercorns, cinnamon, juniper and bay leaf and tie with kitchen twine. In an enameled cast-iron casserole, combine the bundle, oxtails, wine and stock; add 2 cups of water. The oxtails should be completely submerged; if necessary, add more water. Cover and refrigerate overnight.

continued on p. 160

PLATE BY CLAYKAT CERAMICS; STEAK KNIFE FROM HORNE



"WHEN YOU THINK ABOUT **MALBEC,** YOU THINK ARGENTINA, AND THEN YOU THINK BEEF. YOU CAN EASILY IMAGINE THAT THOSE WINEMAKERS GO HOME AND HAVE A STEAK WITH PEPPERS WITH THEIR PEPPERY WINE. THIS IS AN EXCITING GAME OF PING-PONG. THERE'S A FLAVOR EXPLOSION IN THE GLASS—BLACK CHERRY!—AND THEN ONE ON THE PLATE—SHISHITO!"
—JORDON SIPPERLEY

L.A. POOL PARTY





Courtney McBroom is a hyper-talented baker and chef. Her boyfriend, **Aziz Ansari,** is an actor and comedian with a serious food obsession. Together they throw some of L.A.'s best pool parties, with three-cheese queso, double-decker Dr Pepper chicken tacos, and lots and lots of cocktails and natural wines.

By Kate Krader
Photographs by John Kernick

FOOD STYLIST: VIVIAN LUI; STYLE EDITOR: SUZIE MYERS

Courtney McBroom works the outdoor oven, a gift from Mario Batali. She and Leslie Discher (right), partners at Large Marge, are L.A.'s newest party pros.

IN THE COZY POSTMODERN HOUSE THAT COURTNEY McBROOM AND AZIZ ANSARI SHARE



LEFT: **At their house overlooking downtown L.A., Courtney McBroom (middle) and Aziz Ansari host some of the funnest parties in L.A.** OPPOSITE: **McBroom specializes in updated American classics: She adds sunflower tahini to wedge salad with ranch dressing (p. 162) and roasts crispy, sweet Dr Pepper chicken for tacos (p. 154). Ansari oversees the margaritas. "You wouldn't think a comedian would be so precise, but Aziz measures every drink exactly," says McBroom.**

in the hills of Los Feliz, California, pool parties revolve around an oven. Specifically, a big, bright-orange outdoor pizza oven, a gift from Mario Batali. "Mario told Aziz, 'I'll gift you one,'" says McBroom. "We were expecting a small box. Instead, we discovered this gigantic oven–like what professionals use." The couple mastered it only after reading instructions for weeks and getting some tips. "Our friend Mario Carbone [a chef-owner of Carbone in Manhattan] saw us failing and failing to start a fire and said, 'WTF?' He taught us the best hack–it's a way of stacking the logs against the oven wall with newspaper. It went from an hour-long procedure to 10 minutes. A game changer."

Ansari and McBroom met in New York City, at a party catered by Momofuku Milk Bar, where she worked as a baker. When she moved to L.A., she and another Milk Bar alum, Leslie Discher, launched a new catering company, Large Marge. The friends have been selling out Large Marge pop-ups across the city, at restaurants and wine stores; they have ambitious plans to bring people back to entertaining at home. McBroom and Discher are happy to cater the party, but what they like best is organizing the guests to do the cooking themselves. Unsurprisingly, the two sweets pros make outrageous desserts–their house speciality is pralinella, a Nutella-style praline spread that they use to make icebox cakes (p. 162). But they're also superb savory cooks, using the pizza oven to roast crispy, caramelized Dr Pepper chicken before shredding the meat to stuff double-decker tacos (p. 154).

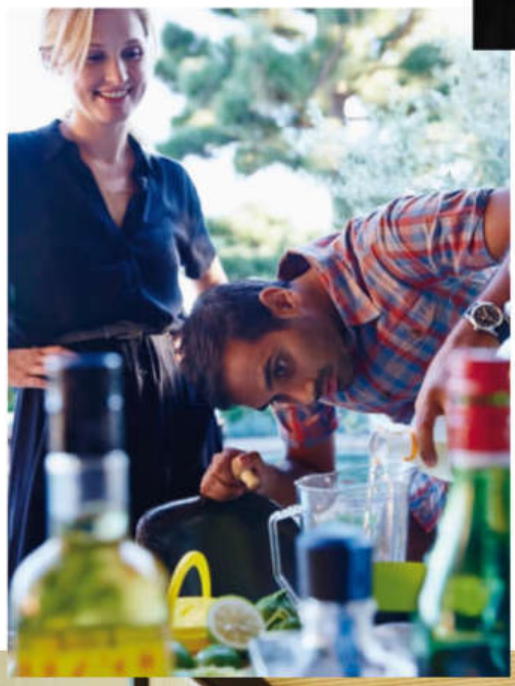
The tacos often make a cameo at the excellent parties McBroom and Ansari throw when he's not on the road promoting his new book, *Modern Romance*, headlining the Oddball Comedy and Curiosity Festival with fellow comedian Amy Schumer or working on an upcoming Netflix feature in New York City. They invite friends like Adam Scott, Ansari's costar on *Parks and Recreation*. (Coincidentally, on TV, Ansari and Scott's characters collaborated on a restaurant, Tom's Bistro.) On page 152, Scott talks to the couple about McBroom's extraordinary queso (p. 154), the key to a great L.A. party and the natural wines that McBroom and Ansari both love.




3 04













Shrimp-and-Avocado Dip with Chiles and Lime

Total **30 min;** Serves **8 to 10**

McBroom uses a mix of sour cream, cream cheese and avocado to make her shrimp dip extra creamy.

- **1 Tbsp. grapeseed oil**
- **½ lb. shelled and deveined shrimp, finely chopped**
- **2 garlic cloves, minced**
- **Kosher salt**
- **⅓ cup sour cream**
- **¼ cup cream cheese, at room temperature**
- **1½ tsp. chili powder**
- **1 tsp. garlic powder**
- **1 tsp. onion powder**
- **1 tsp. finely grated lime zest plus 2 Tbsp. fresh lime juice**
- **1 Hass avocado—peeled, pitted and finely diced**
- **2 Tbsp. finely chopped cilantro, plus more for garnish**
- **Thinly sliced scallions and jalapeños, for garnish**
- **Hot sauce, chips and crudités, for serving**

1. In a large skillet, heat the oil. Add the shrimp, garlic and a pinch of salt and cook over high heat, stirring, until the shrimp are white throughout, about 2 minutes. Let cool.

2. In a medium bowl, mix the sour cream with the cream cheese, chili powder, garlic powder, onion powder, lime zest and lime juice. Fold in the shrimp, avocado and 2 tablespoons of cilantro and season the dip with salt. Garnish with cilantro, scallions and jalapeños. Serve with hot sauce, chips and crudités.

MAKE AHEAD The dip can be refrigerated overnight.

Coconut-Curried Red Lentil Dip

Active **20 min;** Total **45 min plus cooling;** Makes **4 cups**

Red lentils cook down to a puree quickly. McBroom combines them with unsweetened coconut milk and lightly toasted Indian spices.

- **2 Tbsp. extra-virgin olive oil**
- **1 cup finely chopped onion**
- **½ cup finely chopped carrot**
- **½ cup finely chopped celery**
- **Kosher salt**
- **½ tsp. curry powder**
- **½ tsp. garam masala**
- **½ tsp. ground cumin**
- **½ tsp. ground cinnamon**
- **8 oz. red lentils, picked over**
- **2 cups chicken stock or low-sodium broth**
- **One 15-oz. can unsweetened coconut milk**
- **Hot sauce, chips and crudités, for serving**

1. In a medium saucepan, heat the olive oil. Add the onion, carrot, celery and a pinch of salt and cook over moderate heat, stirring occasionally, until softened and just starting to brown, 8 to 10 minutes. Stir in the curry powder, garam masala, cumin and cinnamon and cook until fragrant, about 30 seconds.

2. Add the lentils, chicken stock and coconut milk to the saucepan and bring to a boil over moderately high heat. Cover and simmer over moderately low heat, stirring frequently, until the lentils have cooked down to a thickened puree, 20 to 25 minutes. Let cool completely, then season with salt. Serve at room temperature with hot sauce, chips and crudités.

MAKE AHEAD The dip can be refrigerated for up to 3 days. Bring to room temperature before serving.



THE ADAM SCOTT INTERVIEW

Ansari's costar on *Parks and Recreation* talks to his hosts about their entertaining habits and preference for natural wines (and admits to being a terrible cook).

ADAM SCOTT Party at your house. Who does what?

AZIZ ANSARI It's definitely awesome to be with someone who has skills in the kitchen. I mix drinks so I feel like I'm contributing something. Lately it's been margaritas. I'm not going to lie about it: I am not a big margarita guy. But in Mexico we discovered a honey liqueur, Xtabentún, and it has changed my margarita game. I also take charge of the music. These days we've been into a lot of Serge Gainsbourg, other '60s French pop and Italian disco.

ADAM I like having a duty. I'm a terrible cook, but when people come over, if I'm falling between the cracks socially, I can always run away to my job.

COURTNEY McBROOM With Large Marge, Leslie and I can cook all the food, or we can be drill sergeants and give everyone a job: "Adam, chop the salad!" "Aziz, make the drinks!"

ADAM Courtney, do people freak out when they see your food? It's beautiful. I was at a Large Marge pop-up. When the food landed on the table, everyone shut up. I'm thinking about that cake.

COURTNEY We call it the pralinella icebox cake. I make it with a pecan-praline spread, similar to Nutella, with whipped cream folded in. Chocolate cookies sit with the cream in the fridge and get really soft and cake-like (p. 162).

ADAM And now you're famous for your queso. [My wife] Naomi and I gave it out one year as a Christmas gift. Within a few hours, every single person called us wanting to know what the hell was going on and where they could get more.

COURTNEY I grew up in Texas. I made it my mission to come up with a good queso.

AZIZ That queso is a dangerous dish (p. 154).

ADAM At parties you serve the queso with a bunch of funky wines.

COURTNEY I've been trying to get Aziz into wine for a long time, without luck. Then our good friend Randy Moon, who just launched The Four Horsemen in Brooklyn, introduced him to natural wines. They're just funkier and more interesting. That turned the tables. They're great to talk about, like comparing stamp collections: "Oh, have you tried this one?"

ADAM You and Aziz met through food, right?

COURTNEY I was working at Momofuku Milk Bar in Manhattan. Someone said, "Aziz Ansari is here!" I didn't know who he was. A year later we met at an event and bonded over Hokey Pokey cookies. They're made from smoked oats and a weird New Zealand toffee candy called Hokey Pokey. Milk Bar created them for Band of Outsiders fashion shows. Basically, the Hokey Pokey brought us together.

ILLUSTRATION: LAUREN TAMAKI



One of McBroom's specialties is queso (p. 154); it's exceptional because she uses three kinds of cheese. "I made it my personal mission to come up with a great queso," says McBroom, who couldn't find any amazing versions outside of her native Texas. Also part of her outstanding snack spread: lime-spiked shrimp-and-avocado dip.

Trays from A+R; plates by Marimekko from FinnStyle; napkins from Auntie Oti.

NATURAL WINE

Ansari took care of the cocktails for this party, and he and McBroom also poured natural and biodynamic wines from their two favorite L.A. shops. Here, excellent bottles from those stores.

JILL BERNHEIMER, DOMAINE LA
domainela.com

2010 André Beaufort Brut Champagne ($60) "Rich but balanced. Beaufort uses essential oils in the vineyards as aromatherapy for the vines, a twist on natural winemaking I'd never come across."

2014 La Clarine Farm Sierra Foothills Albariño ($22) "This fresh, fruity, unfiltered white is low on the funk factor that sometimes characterizes natural wines."

2014 Les Vins Contés R14 Vin de France ($18) "Olivier Lemasson trained with Hervé Villemade, one of the Loire's leaders in organics. His R14 is great for anyone wanting to try a funkier red."

LOU AMDUR, LOU WINE SHOP & TASTINGS
louwineshop.com

NV Frantz Saumon La Petite Gaule du Matin ($22) "This sparkling wine from the Loire is a crisp, dry, fog-cutting antidepressant."

2013 Julien Sunier Fleurie ($33) "From Beaujolais, where the natural-wine revolution began; it's perfumed, elegant and protean in the glass."

NV Tenute Dettori Renosu Rosso Romangia ($24) "This Sardinian red is made from the local Cannonau grape. It's gamey and meaty but not over the top." –MEGAN KRIGBAUM

Three-Queso Dip

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Total **40 min;** Makes **6 cups**

To achieve ultimate creaminess and flavor in her silky queso, McBroom uses three cheeses plus a blend of heavy cream, skim milk and buttermilk.

- **¾ cup heavy cream**
- **½ cup skim milk**
- **1¾ lbs. white American cheese, sliced ⅓ inch thick and diced**
- **1 cup coarsely shredded Manchego cheese (3½ oz.)**
- **1 cup coarsely shredded sharp white cheddar cheese (3½ oz.)**
- **¼ tsp. garlic powder**
- **1¾ cups buttermilk**
- **Tortilla chips, chopped cilantro and fresh salsa, for serving**

In a small saucepan, combine the heavy cream and milk and bring just to a simmer. Transfer to a large heatproof bowl set over a saucepan of simmering water. Add the three cheeses and heat, whisking occasionally, until completely melted, 7 to 10 minutes. Add the garlic powder and gradually whisk in the buttermilk; heat until thoroughly incorporated and the queso is very smooth, about 5 minutes. Keep warm over very low heat and serve with tortilla chips, cilantro and fresh salsa.

Double-Decker Dr Pepper Chicken Tacos

Active **2 hr;** Total **3 hr**
Serves **8 to 10**

Crazy-delicious potatoes, peppers and chiles plus chicken roasted on a can of Dr Pepper make up the filling for these flour-and-corn-tortilla tacos.

FILLING

- **1 stick unsalted butter, softened**
- **1 small onion, chopped, plus 1 large onion, thinly sliced**
- **2 Tbsp. chili powder**
- **4 garlic cloves, crushed**
- **1 tsp. finely grated orange zest plus 2 Tbsp. fresh juice**
- **1 tsp. finely grated lime zest plus 1 Tbsp. fresh juice**
- **1 Tbsp. honey**
- **2 tsp. ground cumin**
- **Kosher salt and pepper**
- **One 4-lb. chicken**
- **1 lb. baby Yukon Gold potatoes, halved**
- **3 poblano peppers, sliced lengthwise ½ inch thick**
- **1 jalapeño, sliced lengthwise ¼ inch thick**
- **¼ cup extra-virgin olive oil**
- **One 12-oz. can Dr Pepper**

TACOS

- **Canola oil, for frying**
- **20 small corn tortillas**
- **20 small flour tortillas**
- **2 cups shredded Oaxaca cheese (½ lb.)**
- **One 15-oz. can black beans, drained and rinsed**
- **1¼ cups finely chopped white onion**
- **1 cup sour cream**
- **1 Tbsp. fresh lime juice**
- **Kosher salt**
- **Salsa, diced avocado, chopped cilantro and lime wedges, for serving**

1. Make the filling Preheat the oven to 400°. In a food processor, combine the butter with the chopped onion, the chili powder, garlic, citrus zest and juice, honey, cumin and 1 tablespoon of salt; puree until smooth. Loosen the chicken's breast and thigh skin; spread three-fourths of the butter under the skin. Rub the remaining butter over the chicken and let stand for 30 minutes.

2. In a medium roasting pan, toss the potatoes with the poblanos, jalapeño, sliced onion and the olive oil and season with salt and pepper. Open the can of Dr Pepper and nestle it in the center of the roasting pan. Stand the chicken upright on the can and roast in the center of the oven for about 30 minutes, until lightly browned. Reduce the oven temperature to 325° and roast the chicken for about 45 minutes longer, until an instant-read thermometer inserted in the inner thigh registers 155° and the vegetables are tender. Let rest for 15 minutes, then transfer the chicken to a carving board. Discard the soda.

3. Remove the meat and skin from the chicken and shred. Add the shredded chicken and skin to the roasting pan and toss with the vegetables. Cover with foil and keep warm.

4. Make the tacos In a medium skillet, heat ¼ inch of canola oil until shimmering. Add 1 corn tortilla and cook over moderately high heat until pliable, about 20 seconds. Fold the tortilla in half and fry, using tongs to prop it open and turning occasionally, until a crisp shell forms, 1 to 2 minutes longer. Transfer to a paper towel–lined baking sheet. Repeat with the remaining corn tortillas, adding more oil as necessary.

5. Heat a large cast-iron griddle over moderate heat. Place 2 or 3 flour tortillas on the griddle and scatter 2 scant tablespoons of the cheese and 1 tablespoon each of the beans and white onion on top. Cook over moderate heat until the cheese is melted, 1 to 2 minutes. Working quickly, wrap a crispy corn tortilla in a flour tortilla, pressing gently to help it adhere. Repeat with the remaining flour tortillas, cheese, beans and white onion.

6. In a bowl, whisk the sour cream with the lime juice; season with salt. Fill the double-decker taco shells with the chicken and vegetables. Serve with the lime cream, salsa, avocado, cilantro and lime wedges.

MAKE AHEAD The taco filling can be refrigerated overnight. Reheat gently before serving.

WINE The Morgon region of Beaujolais produces light-bodied but fruit-forward red wines, which are perfect with these sticky-sweet chicken tacos. Try the 2013 Georges Descombes or the 2013 Chamonard Le Clos de Lys.

continued on p. 162



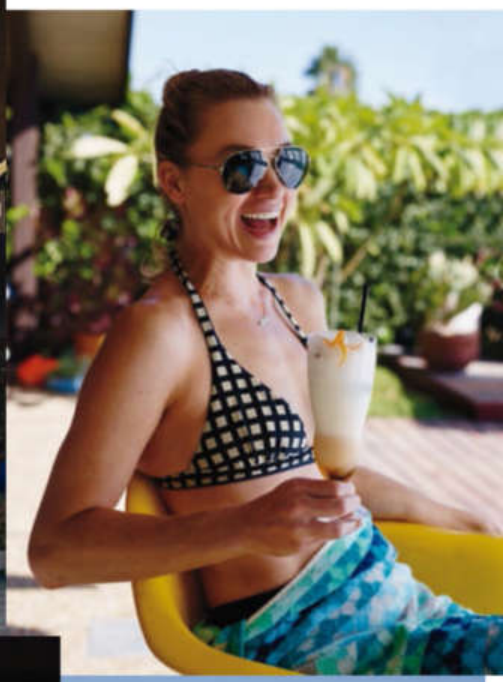
The double-decker chicken tacos were inspired by ones Ansari and McBroom had at La Taqueria in San Francisco (“They’re bomb,” Ansari says). Guests like comedian Jerrod Carmichael (in white T-shirt) could choose from an array of natural wines and two desserts: pralinella icebox cakes and “elixir” ice cream floats (p. 162).





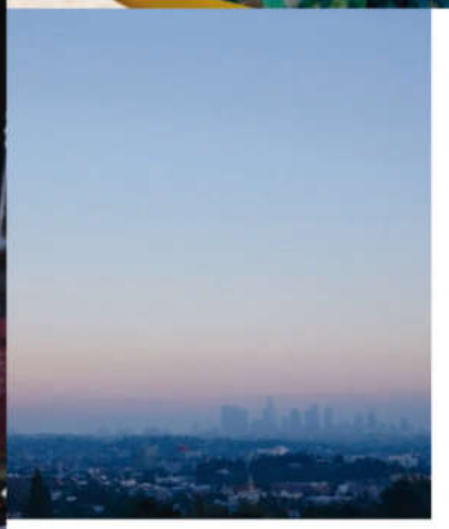












from p. 136



The Supreme Pizza

Active **25 min;** Total **40 min**
Serves **6 to 8**

For their sauce, Shook and Dotolo use excellent-quality canned Bianco DiNapoli tomatoes from California.

- **All-purpose flour, for dusting**
- **Two 8-oz. balls of pizza dough, thawed if frozen**
- **¼ cup extra-virgin olive oil, plus more for brushing**
- **⅔ cup crushed tomatoes**
- **1 packed cup coarsely chopped mustard greens**
- **1 cup shredded provolone piccante cheese (3 oz.)**
- **4 thin slices of mortadella (3 oz.), chopped into 1-inch pieces**
- **¼ small red onion, thinly sliced**
- **3 oz. fresh mozzarella cheese, thinly sliced**
- **1 Tbsp. crushed red pepper**
- **Grated Grana Padano cheese, for garnish**

1. Preheat the oven to 475°. On a lightly floured work surface, using a lightly floured rolling pin, roll out each ball of dough to a 10-inch round. Transfer each round to a separate baking sheet. Brush the dough with olive oil, then spread the crushed tomatoes on top, leaving a ½-inch border. Top with the mustard greens, provolone, mortadella, onion and mozzarella. Bake on the middle and bottom racks of the oven for about 15 minutes, shifting the sheets halfway through baking, until golden brown and cooked through.

2. In a small bowl, stir the crushed red pepper with the ¼ cup of olive oil. Drizzle the pizzas with some of the red pepper oil and garnish with Grana Padano. Pass the remaining red pepper oil at the table.

WINE Johannesen serves this pie with the 2013 Forlorn Hope Sihaya Ribolla Gialla, a full-bodied Napa white made from an Italian grape variety. Also try the 2014 Massican Annia, a Ribolla blend.

Jon's Tuna Conserva with Grilled Shishito and Bean Salad

Active **30 min;** Total **30 min plus 4 hr marinating;** Serves **8**

Shook's fiancée, actress Shiri Appleby, is a huge fan of this light and tangy salad. "She asks me to make it for her and her friends every week," he says.

TUNA CONSERVA

- **1 cup extra-virgin olive oil**
- **¾ cup fresh lemon juice**
- **½ cup distilled white vinegar**
- **3 Tbsp. kosher salt**
- **1 Tbsp. sugar**
- **1 tsp. grated garlic**
- **Four 7-oz. cans water-packed best-quality tuna, drained**
- **One 14.5-oz. can chickpeas, drained and rinsed**
- **2 carrots, sliced crosswise ⅛ inch thick**
- **2 celery ribs, sliced crosswise ⅛ inch thick**
- **½ small red onion, thinly sliced**
- **¼ cup coarsely chopped parsley**
- **2 Tbsp. coarsely chopped oregano**

SALAD

- **½ lb. shishito peppers**
- **½ lb. green beans, trimmed**
- **2 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**

1. Make the tuna conserva In a large bowl, whisk the oil with the lemon juice, vinegar, salt, sugar and garlic. Add all the remaining ingredients and gently toss until well combined. Cover and let stand at room temperature for at least 4 hours, stirring every hour.

2. Make the salad Light a grill. In a large bowl, toss the shishito peppers and green beans with the olive oil and season with salt and pepper. Using a grill pan, grill over moderate heat, turning, until the shishitos and beans are lightly charred, 3 to 4 minutes. Transfer the vegetables to a platter, top with the tuna conserva and serve.

MAKE AHEAD The tuna conserva can be refrigerated for 3 days.

WINE To go with the vibrant flavors in this dish, Johannesen serves a crisp northern Italian Riesling, the 2012 Kuenhof Kaiton from Alto Adige. One from Austria, like the 2013 Nikolaihof Vom Stein Federspiel, would also be great.

Hunting Cabin Steak

Active **30 min;** Total **40 min plus overnight marinating;** Serves **4**

"I wish every wine were made by Paolo Bea," says Johannesen. "They are so good." Serve one with these unexpectedly aromatic grilled rib eye steaks, which are marinated in red wine, sweet spices and citrus.

- **2 cups dry red wine**
- **2 Tbsp. sugar**
- **6 whole cloves**
- **6 juniper berries, crushed**
- **Two 3-inch cinnamon sticks**
- **1 tsp. finely grated orange zest**
- **1 tsp. finely grated lemon zest plus 1 Tbsp. fresh lemon juice**
- **½ tsp. freshly grated nutmeg**
- **Two 1-lb. bone-in rib eye steaks (about 1 inch thick)**
- **¼ cup extra-virgin olive oil**
- **Kosher salt and pepper**
- **½ lb. chanterelle mushrooms**
- **Chopped parsley and flaky sea salt, for garnish**

1. In a medium saucepan, combine the wine and sugar and bring to a simmer. Cook for 5 minutes, stirring to dissolve the sugar. Remove the pan from the heat and stir in the cloves, juniper berries, cinnamon sticks, orange zest, lemon zest and nutmeg. Let cool completely.

2. In a resealable plastic bag or shallow baking dish, combine the steaks with the cooled marinade and refrigerate overnight.

3. Light a grill. Remove the steaks from the marinade and pat dry; discard the marinade. Rub the steaks with 2 tablespoons of the oil; season with salt and pepper. Grill over moderate heat, turning once, until nicely charred and an instant-read thermometer inserted in the center registers 125° for medium-rare, 10 to 12 minutes. Let rest for 10 minutes on a platter.

4. In a large skillet, heat the remaining 2 tablespoons of oil. Add the chanterelles and season with salt and pepper. Cook over moderately high heat, stirring, until golden, about 3 minutes. Stir in the lemon juice. Spoon the mushrooms over the steaks, garnish with parsley and sea salt and serve.

WINE Johannesen pours Bea's fragrant, concentrated 2008 Sagrantino called Rosso de Véo. Also try the 2007 Adanti Arquata Sagrantino di Montefalco.

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Sweet Pickled Fresno Chiles

Total **20 min plus 2 hr cooling**
Makes **2 cups**

These sweet and spicy chiles are fantastic in the potato salad that follows, and they're also great on sandwiches or pasta. If you can't find Fresno chiles, use jalapeños (preferably red).

- **6 oz. Fresno chiles (about 8 medium), sliced crosswise into rings**
- **4 garlic cloves, crushed**
- **1 tsp. mustard seeds**
- **1 tsp. coriander seeds**
- **¼ tsp. fennel seeds**
- **¼ tsp. whole black peppercorns**
- **1¼ cups distilled white vinegar**
- **½ cup sugar**
- **2 Tbsp. kosher salt**

1. Pack the chiles and garlic in a 1-quart heatproof jar.

2. In a small saucepan, toast the mustard seeds, coriander seeds, fennel seeds and peppercorns over low heat, stirring, until very fragrant, about 3 minutes. Add the vinegar, sugar, salt and 1 cup of water and bring to a simmer. Cook for 5 minutes, stirring to dissolve the sugar and salt. Pour the hot brine over the chiles and garlic and let cool to room temperature, about 2 hours. Serve immediately or refrigerate in the brine.

MAKE AHEAD The pickled chiles can be refrigerated in the brine for 3 days.

Grilled Red Potato and Pickled Chile Salad

Active **20 min;** Total **40 min;** Serves **8**

For Shook and Dotolo's take on potato salad, they grill red potatoes until crisp, then toss them with sweet homemade pickled chiles.

- **2 lbs. medium red potatoes**
- **2 small red onions, sliced into ½-inch-thick rings**
- **½ cup extra-virgin olive oil, plus more for drizzling**
- **Kosher salt and pepper**
- **Dried oregano**
- **½ cup Sweet Pickled Fresno Chiles (above), plus 2 Tbsp. brine**
- **Chopped parsley, for garnish**

1. Cook the potatoes in a large saucepan of salted boiling water until just tender, about 20 minutes. Drain and cool; halve the potatoes.

2. Light a grill. In a large bowl, toss the potatoes and onions with the ½ cup of olive oil and season with salt and pepper. Grill over moderate heat, turning, until the onions are tender and the potatoes are golden and crispy, about 3 minutes for the onions and 10 minutes for the potatoes. Transfer the onions and potatoes to a platter and season with salt, pepper and oregano. Top with the pickled chiles and drizzle with olive oil and the brine. Garnish with chopped parsley and serve warm.

Chicken Piccata with Radishes

Total **40 min;** Serves **4**

Shook and Dotolo have a soft spot for Italian-American classics like chicken piccata. Here, they update the dish with quick-cooked radishes.

RADISHES

- **1 Tbsp. extra-virgin olive oil**
- **8 breakfast radishes**
- **Kosher salt**

CHICKEN PICCATA

- **Four 8-oz. skinless, boneless chicken breasts, pounded ¼ inch thick**
- **Kosher salt and pepper**
- **½ cup all-purpose flour**
- **5 Tbsp. extra-virgin olive oil**
- **1½ tsp. minced garlic**
- **⅓ cup dry white wine**
- **½ cup chicken stock or low-sodium broth**
- **4 Tbsp. unsalted butter**
- **1 Tbsp. fresh lemon juice**
- **1 Tbsp. chopped capers**
- **1 Tbsp. chopped parsley**

1. Cook the radishes In a large nonstick skillet, heat the olive oil. Add the radishes, season with salt and cook over moderately high heat, stirring occasionally, until golden and crisp-tender, about 3 minutes. Transfer to a plate and let cool slightly. Wipe out the skillet.

2. Make the chicken Season the chicken breasts with salt and pepper. Dredge in the flour; shake off the excess. Heat 2 tablespoons of the oil in the skillet. Add 2 of the chicken breasts; cook over moderately high heat until golden on the bottom, about 3 minutes. Flip the chicken and cook until golden and white throughout, 2 to 3 minutes longer. Transfer to a large plate. Repeat with 2 tablespoons of oil and the remaining chicken. Wipe out the skillet.

3. Heat the remaining 1 tablespoon of oil in the skillet. Add the garlic and cook over moderate heat, stirring, until fragrant, 30 seconds. Add the wine and cook until almost evaporated, 1 minute. Add the stock and bring to a boil. Whisk in the butter, lemon juice, capers and parsley and cook until slightly thickened, about 2 minutes. Season the sauce with salt. Return the chicken to the skillet, 2 pieces at a time, and turn to evenly coat with the sauce. Transfer the chicken to plates and spoon the remaining sauce on top. Halve the radishes, scatter over the chicken and serve.

WINE Pair this chicken with Nebbiolo from Italy's Piedmont region. Johannesen loves serving the 2010 Brovia Valmaggione Nebbiolo d'Alba with it because the wine is bright like the dish. Also try the 2013 Guidobono Langhe Nebbiolo.

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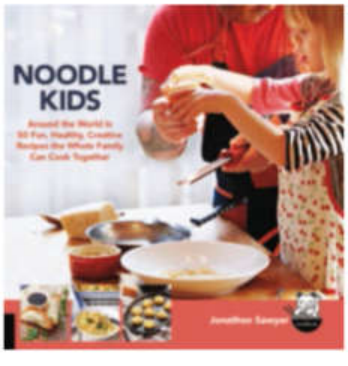
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from p. 146



OXTAIL STEW *continued*

2. Preheat the oven to 350°. Transfer the oxtails to a plate. Bring the marinade to a simmer, skimming off any foam. Add the oxtails and all of the remaining ingredients except the salt, pepper and chopped parsley and bring to a boil. Press a sheet of parchment paper directly on the stew and cover tightly with foil. Braise the oxtails in the oven for about 3 hours, until the meat is very tender. Using a slotted spoon, transfer the oxtails to a plate. Transfer the vegetables to a separate plate. Discard the herb-and-spice bundle. If necessary, simmer the cooking liquid until slightly thickened.

3. Pick the oxtail meat off of the bones in large pieces; discard the bones and any excess fat. Return the meat and vegetables to the pot and bring to a simmer; cook for 5 minutes, until heated through. Season with salt and pepper. Garnish with chopped parsley and serve.

MAKE AHEAD The oxtail stew can be refrigerated for 3 days; reheat before serving.

WINE 2012 Rex Hill Willamette Valley or 2012 Harper Voit Strandline.

NEW ZEALAND SAUVIGNON BLANC

Endive-and-Manchego Salad with Smoked Cocoa Walnuts

PAGE 141

Total **40 min;** Serves **4**

"Not everyone pairs salad with wine, but if it's a thoughtful, hearty salad, it deserves a wine," says Sipperley. The walnut frying oil is the secret ingredient in the dressing for this colorful salad of red and Belgian endive, grapefruit and shaved cheese.

COCOA WALNUTS

- **1 cup grapeseed oil**
- **1½ cups walnut halves (5 oz.)**
- **1 Tbsp. smoked salt**
- **1 Tbsp. unsweetened cocoa powder**
- **1½ tsp. sugar**
- **Freshly ground pepper**

SALAD

- **1 large pink grapefruit**
- **1 large egg yolk**
- **1 Tbsp. fresh lemon juice**
- **⅛ tsp. vanilla bean paste or ¼ tsp. pure vanilla extract**
- **Kosher salt and pepper**
- **1½ lbs. Belgian and red endives, cored and leaves separated (8 cups)**
- **3 oz. Manchego cheese, shaved**
- **Tarragon, for garnish**

1. Make the cocoa walnuts In a saucepan, combine the grapeseed oil and walnuts and cook over low heat, stirring, until the oil reaches 300° on a candy thermometer and the walnuts are deep golden brown, 8 to 10 minutes. Strain the walnuts over a bowl, then spread on a paper towel–lined platter and let cool. Set aside ½ cup of the frying oil and reserve the rest for another use.

2. In a mortar, crush the smoked salt to a powder. Stir in the cocoa powder and sugar and season with pepper. In a bowl, toss the walnuts with the smoked cocoa seasoning.

3. Make the salad Using a sharp knife, peel the grapefruit, removing all of the bitter white pith. Working over a small bowl, cut in between the membranes to release the sections. Reserve 1 tablespoon of juice.

4. In a food processor, pulse the egg yolk with the reserved tablespoon of grapefruit juice, the lemon juice and vanilla bean paste. With the machine on, slowly drizzle in the reserved ½ cup of frying oil until emulsified. Season the dressing with salt and pepper.

5. In a large bowl, toss the endives with three-fourths of the vinaigrette and season with salt and pepper. Arrange the endives on plates and top with the grapefruit sections, Manchego and cocoa walnuts. Garnish with tarragon and serve.

MAKE AHEAD The cocoa walnuts can be stored in an airtight container for 1 week.

WINE 2014 Dog Point or 2014 Mt. Difficulty.

SAVENNIÈRES

Cauliflower Couscous with Cheesy Crumbs

Active **30 min;** Total **1 hr;** Serves **4 to 6**

Beran makes this couscous with crumbled cauliflower florets that he roasts so they're toasty and tender. Topped with cheesy panko, the dish is a good match for Savennières, the full-bodied Loire Valley white.

COUSCOUS

- **2 heads of cauliflower (4 lbs.), cut into 1-inch florets**
- **6 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **½ cup panko**
- **¼ cup finely grated Manchego cheese**
- **2 tsp. finely chopped chives**
- **2 tsp. finely chopped parsley, plus parsley leaves for garnish**
- **2 tsp. minced shallot**
- **⅛ tsp. minced garlic**
- **⅛ tsp. finely grated lemon zest**

VINAIGRETTE

- **3 Tbsp. extra-virgin olive oil**
- **1½ Tbsp. fresh lemon juice**
- **Kosher salt**

1. Make the couscous Preheat the oven to 375°. In a food processor, working in batches, pulse the cauliflower until it resembles coarse couscous. Spread the cauliflower on 2 large rimmed baking sheets and drizzle with the oil. Season with salt and pepper and toss to coat. Roast for 40 minutes, stirring and shifting the pans halfway through, until golden and caramelized in spots. Let cool slightly, then scrape into a serving bowl. Leave the oven on.

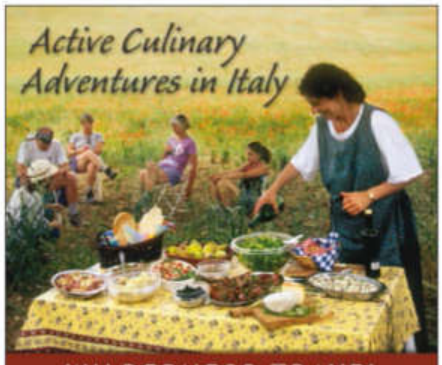
2. Spread the panko in a pie plate and toast until golden, about 8 minutes. Let cool.

3. Make the vinaigrette In a small bowl, whisk the oil and lemon juice. Season with salt. Add to the cauliflower couscous and toss to coat. Season with salt and pepper.

4. In a small bowl, toss the toasted panko with the Manchego, chives, chopped parsley, shallot, garlic and lemon zest and season with salt and pepper. Scatter the panko topping over the cauliflower, garnish with parsley leaves and serve.

WINE 2013 Domaine du Closel La Jalousie or 2013 Château d'Epiré Cuvée Speciale.

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from p. 154



Elixir Bonbon Floats

PAGE 155

Active **1 hr;** Total **2 hr 45 min**
Makes **8 to 10**

McBroom makes her own version of root beer to serve with ice cream bonbons.

ELIXIR

- **2 cups water**
- **1¾ cups sugar**
- **Three 2-inch pieces of orange peel**
- **One 1-inch piece of fresh ginger, sliced**
- **1 Tbsp. sassafras (see Note)**
- **1 Tbsp. sarsaparilla (see Note)**
- **½ cinnamon stick (1½ inches)**
- **1 star anise**
- **5 cloves**
- **¼ tsp. kosher salt**
- **½ tsp. pure vanilla extract**
- **2½ cups cold sparkling water**

BONBONS

- **12 oz. bittersweet chocolate (70%), finely chopped**
- **½ cup coconut oil**
- **1 pint vanilla ice cream**

1. Make the elixir In a saucepan, combine everything except the vanilla and sparkling water and bring to a boil, stirring to dissolve the sugar. Let cool for 1 hour. Strain through a fine sieve and stir in the vanilla, then refrigerate until well chilled, about 1 hour.

2. Make the bonbons In a microwave-safe bowl, melt the chocolate with the coconut oil on high power in 30-second bursts until nearly melted. Stir until melted and smooth. Let cool completely.

3. Using a 1-tablespoon scoop, scoop 30 ice cream balls onto wax-paper-lined plates and freeze until firm, 20 minutes. Using 2 spoons, dip 1 ice cream ball at a time in the cooled chocolate mixture and return to the plate. Freeze the bonbons until very firm.

4. For each drink, pour ¼ cup of the elixir into a chilled glass. Add 3 bonbons, top with ¼ cup of sparkling water and serve.

NOTE Sassafras and sarsaparilla, key ingredients in root beer, come from the bark of a tree and a tropical root respectively. Both are available at kalustyans.com.

Pralinella Icebox Cakes

PAGE 155

Active **1 hr;** Total **2 hr plus overnight setting**
Serves **10**

CAKES

- **1 cup pecans (4 oz.)**
- **1 stick plus 6 Tbsp. unsalted butter, softened**
- **½ cup plus 2 Tbsp. light brown sugar**
- **¼ cup plus 2 Tbsp. granulated sugar**
- **¾ tsp. pure vanilla extract**
- **2 cups all-purpose flour**
- **6 Tbsp. unsweetened cocoa powder**
- **¼ tsp. baking soda**
- **¾ tsp. kosher salt**
- **3 Tbsp. whole milk**

FILLING

- **2 cups heavy cream**
- **1 cup Nutella**
- **Chopped candied pecans, for garnish**

1. Make the cakes Preheat the oven to 350°. Spread the pecans in a pie plate and toast until golden, 8 to 10 minutes. Let cool, then very coarsely chop.

2. In a bowl, beat the butter with both sugars and the vanilla until fluffy. In another bowl, whisk the flour with the cocoa powder, baking soda and salt. Beat the dry ingredients and the milk into the butter mixture in 3 alternating batches; beat in the pecans until just incorporated. On a work surface, divide the dough into 2 pieces. Roll each piece to a 5½-inch log, about 2¼ inches in diameter. Wrap the logs in plastic and refrigerate until firm, 1 hour.

3. Preheat the oven to 325°. Line 2 large baking sheets with parchment paper. Remove 1 log of dough from the plastic. Using a thin knife, cut the log crosswise into ¼-inch-thick slices and arrange on the baking sheets. One log should yield 20 cookies.

4. Bake the cookies for 12 to 15 minutes, until just firm. Let cool for 5 minutes, then transfer to a rack to cool. Let the baking sheets cool, then repeat Steps 3 and 4 with the second log of dough.

5. Make the filling In a bowl, beat the cream and Nutella until stiff. For each cake stack, set a cookie on a platter and top with 1 tablespoon of the filling. Top with another cookie and another 1 tablespoon of filling. Repeat to make 2 more layers. Repeat with the remaining cookies and filling to make 9 more stacks. Tent the platter with plastic wrap and refrigerate the cakes overnight. Garnish with candied pecans before serving.

MAKE AHEAD The cakes can be stored in an airtight container for 3 days.

Wedge Salad with Sunflower Tahini and Ranch Dressing

PAGE 151

Total **1 hr 10 min;** Serves **8 to 10**

DRESSING

- **½ cup Japanese Kewpie mayonnaise**
- **⅓ cup buttermilk**
- **⅓ cup sour cream**
- **½ tsp. garlic powder**
- **1½ tsp. finely chopped dill**
- **1½ tsp. finely chopped thyme**
- **1½ tsp. finely chopped marjoram**
- **1½ Tbsp. minced shallot**
- **1 Tbsp. rice wine vinegar**
- **1 tsp. Asian fish sauce**
- **Kosher salt and pepper**

SUNFLOWER TAHINI

- **½ cup salted roasted sunflower seeds**
- **2 Tbsp. fresh lemon juice**
- **2 Tbsp. grapeseed oil**
- **Kosher salt**

SALAD

- **1 large head of iceberg lettuce, quartered through the core and cut crosswise into 2-inch wedges**
- **½ English cucumber, thinly sliced**
- **3½ oz. enoki mushrooms, trimmed**
- **Salted roasted sunflower seeds and chile oil, for garnish**

1. Make the dressing In a bowl, whisk together the first 10 ingredients; season with salt and pepper. Cover and refrigerate the dressing until well chilled, about 1 hour.

2. Make the tahini In a blender, combine the sunflower seeds and ¼ cup of water and puree until nearly smooth. With the machine on, gradually add the lemon juice and grapeseed oil until the tahini is smooth. Scrape into a bowl and season with salt.

3. Make the salad Arrange the iceberg wedges on a serving platter. Dollop ½ teaspoon of the tahini onto each wedge and top with a cucumber slice and a small amount of enoki; secure the toppings with toothpicks. Drizzle some of the ranch dressing on the wedges and garnish with sunflower seeds and chile oil. Serve right away, with additional dressing and tahini.

Linguine with Clams and Fennel

PAGE 164

Total **40 min;** Serves **4**

- **½ cup extra-virgin olive oil, plus more for drizzling**
- **3 leeks, white and light green parts only, thinly sliced crosswise (3 cups)**
- **¾ lb. linguine**
- **½ medium fennel bulb, cored and thinly sliced (½ cup)**
- **2 garlic cloves, minced**
- **4 lbs. Manila clams, scrubbed**
- **1 cup dry white wine**
- **1 cup fish stock or low-sodium chicken broth**
- **4 tsp. neonata (see Note), sambal oelek or other chunky chile paste**
- **1 Tbsp. fresh lemon juice**
- **2 Tbsp. chopped parsley**
- **Kosher salt and pepper**
- **Torn basil leaves, for garnish**

1. In a pot, heat 2 tablespoons of the oil. Add the leeks and cook over moderate heat, stirring occasionally, until tender and lightly golden, about 8 minutes. Transfer to a bowl.

2. In a large saucepan of salted boiling water, cook the linguine until just al dente; drain.

3. Meanwhile, in the pot, heat 2 tablespoons of the olive oil. Add the fennel and garlic and cook over moderate heat, stirring occasionally, until the fennel is softened, about 3 minutes. Add the clams, white wine and stock and bring to a simmer. Cover and cook until the clams open, 3 to 5 minutes; transfer the clams to a large bowl as they open. Remove the pot from the heat; discard any clams that don't open. Reserve 12 whole clams in their shells; shell the remaining clams.

4. Bring the juices in the pot to a boil and stir in the linguine, neonata, clams and leeks. Add the remaining ¼ cup of olive oil and toss until the pasta is coated and the juices are thickened. Stir in the lemon juice and half of the parsley; season with salt and pepper. Serve the pasta in shallow bowls garnished with basil, the remaining parsley and a drizzle of olive oil.

NOTE Neonata is an Italian condiment made from salted fish and chiles. It's available at Italian markets and from Amazon.

WINE Crisp, lightly herbal coastal Italian white: 2013 Punta Crena Ca da Rena Pigato.

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MOST WANTED



DID YOU KNOW?

When he was 12, Erling Wu-Bower received his first knife from Chicago star chef Rick Bayless, a family friend.

Erling Wu-Bower's Linguine with Clams

"I'M HALF CHINESE and half Cajun; there's not a drop of Italian blood in me," says chef Erling Wu-Bower of Nico Osteria in Chicago. But while studying philosophy in Rome during a college semester abroad, he found that he connected with Italian food culture more than he'd expected. "I loved the laid-back pace of Italian life, the way you linger over dinner for three hours. It's similar to the way Cajuns relate to food. My dad and I can talk about making a roux for hours, and at the end of that, we still haven't even made it." At Nico Osteria, his linguine with clams is a wildly popular rendition of the Italian classic (p. 163). "I geek out about really traditional Italian dishes," Wu-Bower says. "This one is simple and easy to understand." *1015 N. Rush St.; nicoosteria.com.* –CHELSEA MORSE

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